

# COOKIE DOUGH FUN







**Crazy for Cookie Dough 6**

**Simple Pleasures 8**

**Kids in the Kitchen 28**

**Novel Ideas 42**

**Party Fun 60**

**Holiday Treats 76**

**Basic Recipes 89**

**Index 93**

# Crazy

## FOR COOKIE DOUGH



Flip through the pages of this delightful magazine and see all the wonderful ways to use cookie dough. Set aside some time, perhaps the next rainy day to do projects with your family. Use the suggestions and photos as a starting point and let your imagination go wild! Feel free to change the colors or shapes to suit your family or party.

### General Guidelines

- Measure all the ingredients and assemble them in the order called for in the recipe.
- All cookie dough should be well chilled before using. Unless the recipe states otherwise, work with the recommended portion of dough called for and refrigerate the remaining dough until needed.
- Follow recipe directions and baking times. Check for doneness using the test given in the recipe.
- Most refrigerated cookie dough expands considerably when

baked. Always leave two inches between cookies when placing them on cookie sheets.

### Supplies:

Some of the recipes in *Cookie Dough Fun* call for special equipment or nonfood items; these are always listed in the recipe under the heading "Supplies." Most of the supplies listed are available in stores carrying cake decorating equipment and in supermarkets.

### Kitchen Equipment:

Equipment not listed under "Supplies" are things that are normally found in a well-equipped kitchen including: mixing bowls, cookie and baking sheets, rolling pins, small, medium and large saucepans, aluminum foil, waxed paper and cookie cutters.

Additional equipment you may need that is listed under "Supplies" includes: pastry brush, lollipop sticks, cardboard, pastry bags and decorating tips.



## Special Techniques

### Making Patterns:

When a pattern is to be used only once, as for the Gingerbread Log Cabin, make the pattern out of waxed paper. Using the diagram(s) and photo as guides, draw the pattern pieces on waxed paper. Cut the pieces out and place them on the rolled-out dough. Cut around the pattern pieces with a sharp knife. Remove the pattern pieces and discard. Continue as directed in the recipe.

For patterns that are used more than once, make the pattern more durable by using clean lightweight cardboard or poster board. Using the diagram(s) and photo as guides, draw the pattern pieces on the cardboard. Cut the pieces out and lightly spray one side with nonstick cooking spray. Place the pattern pieces, sprayed side down, on the rolled-out dough and cut around them with a sharp knife. Reuse the pattern pieces to make as many cutouts as needed.

### Tinting Coconut:

Dilute a few drops of food color with  $\frac{1}{2}$  teaspoon water in a large plastic food storage bag. Add 1 to  $1\frac{1}{2}$  cups flaked coconut. Close the bag and shake well until the coconut is evenly coated. If a deeper color is desired, add more diluted food color and shake again.

### Melting Chocolate:

When melting chocolate be sure the utensils are completely dry. Any drop of moisture makes the chocolate become stiff and grainy. If this does happen, add  $\frac{1}{2}$  teaspoon shortening (not butter) for each ounce of chocolate and stir until smooth. Chocolate scorches easily, and once scorched cannot be used. Use one of the following three methods for successful melting.

*Double Boiler:* Place the chocolate in the top of a double boiler or in a heatproof bowl over hot, not boiling water. Stir until smooth. (Make sure the water remains just below a simmer and is one inch below the top pan.) Be careful that no steam or water gets into the chocolate.

*Direct Heat:* Place the chocolate in a heavy saucepan and melt over very low heat, stirring constantly. Remove the chocolate from the heat as soon as it is melted. Be sure to watch the chocolate carefully since it is easily scorched with this method.

*Microwave Oven:* Place a 1-ounce square of chocolate or 1 cup of chocolate chips in a small microwavable bowl. Microwave at HIGH 1 to 2 minutes or until the chocolate is almost melted, stirring well after every minute. Add 10 seconds for each additional ounce of chocolate. Be sure to stir the microwaved chocolate well because it retains its original shape even when melted.



# Simple

## PLEASURES



### "Everything but the Kitchen Sink" Bar Cookies

#### What you need:

- 1 package (18 ounces) refrigerated chocolate chip cookie dough
- 1 jar (7 ounces) marshmallow creme
- ½ cup creamy peanut butter
- 1½ cups toasted corn cereal
- ½ cup miniature candy-coated chocolate pieces

**1** Preheat oven to 350°F. Grease 13×9-inch baking pan. Remove dough from wrapper according to package directions.

**2** Press dough into prepared baking pan. Bake 13 minutes.

**3** Remove baking pan from oven. Drop teaspoonfuls of marshmallow creme and peanut butter over hot cookie base.

**4** Bake 1 minute. Carefully spread marshmallow creme and peanut butter over cookie base.

**5** Sprinkle cereal and chocolate pieces over melted marshmallow and peanut butter mixture.

**6** Bake 7 minutes. Cool completely on wire rack. Cut into 2-inch bars.

*Makes 3 dozen bar cookies*

**"Everything but the Kitchen Sink" Bar Cookies**









## Sandwich Cookies

### What you need:

1 package (20 ounces)  
refrigerated cookie  
dough, any flavor  
All-purpose flour  
(optional)

### FILLINGS

Any combination of  
colored frostings,  
peanut butter or  
assorted ice creams

### DECORATIONS

Colored sprinkles,  
chocolate-covered  
raisins, miniature  
candy-coated  
chocolate pieces  
and other assorted  
small candies

- 1** Preheat oven to 350°F.  
Grease cookie sheets.
- 2** Remove dough from  
wrapper according to  
package directions.
- 3** Cut dough into 4 equal  
sections. Reserve  
1 section; refrigerate remaining  
3 sections.
- 4** Roll reserved dough to  
 $\frac{1}{4}$ -inch thickness. Sprinkle  
with flour to minimize sticking, if  
necessary.

**5** Cut out cookies using  
1 ( $\frac{3}{4}$ -inch) round cookie  
cutter. Transfer cookies to  
prepared cookie sheets, placing  
about 2 inches apart. Repeat  
steps with remaining dough.

**6** Bake 8 to 11 minutes or  
until edges are lightly  
browned. Remove to wire racks;  
cool completely.

**7** To make sandwich, spread  
about 1 tablespoon desired  
filling to within  $\frac{1}{4}$  inch of the  
underside of 1 cookie. Top with  
second cookie, pressing gently.

**8** Roll side of sandwich in  
desired decorations.  
Repeat with remaining cookies.  
*Makes about 20 to 24 sandwich  
cookies*

### Tip

*Be creative—make sandwich  
cookies using 2 or more flavors of  
refrigerated cookie dough. Mix  
and match to see how many flavor  
combinations you can come up  
with.*









## Chocolate Malted Cookies

### What you need:

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup shortening
- $1\frac{3}{4}$  cups powdered sugar, divided
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 cup malted milk powder, divided
- $\frac{1}{4}$  cup unsweetened cocoa powder

**1** Beat butter, shortening,  $\frac{3}{4}$  cup powdered sugar and vanilla in large bowl at high speed of electric mixer.

**2** Add flour,  $\frac{1}{2}$  cup malted milk powder and cocoa; beat at low speed until well blended. Refrigerate several hours or overnight.

**3** Preheat oven to 350°F. Shape slightly mounded teaspoonfuls of dough into balls.

**4** Place dough balls about 2 inches apart on ungreased cookie sheets.

**5** Bake 14 to 16 minutes or until lightly browned.

**6** Meanwhile, combine remaining 1 cup powdered sugar and  $\frac{1}{2}$  cup malted milk powder in medium bowl.

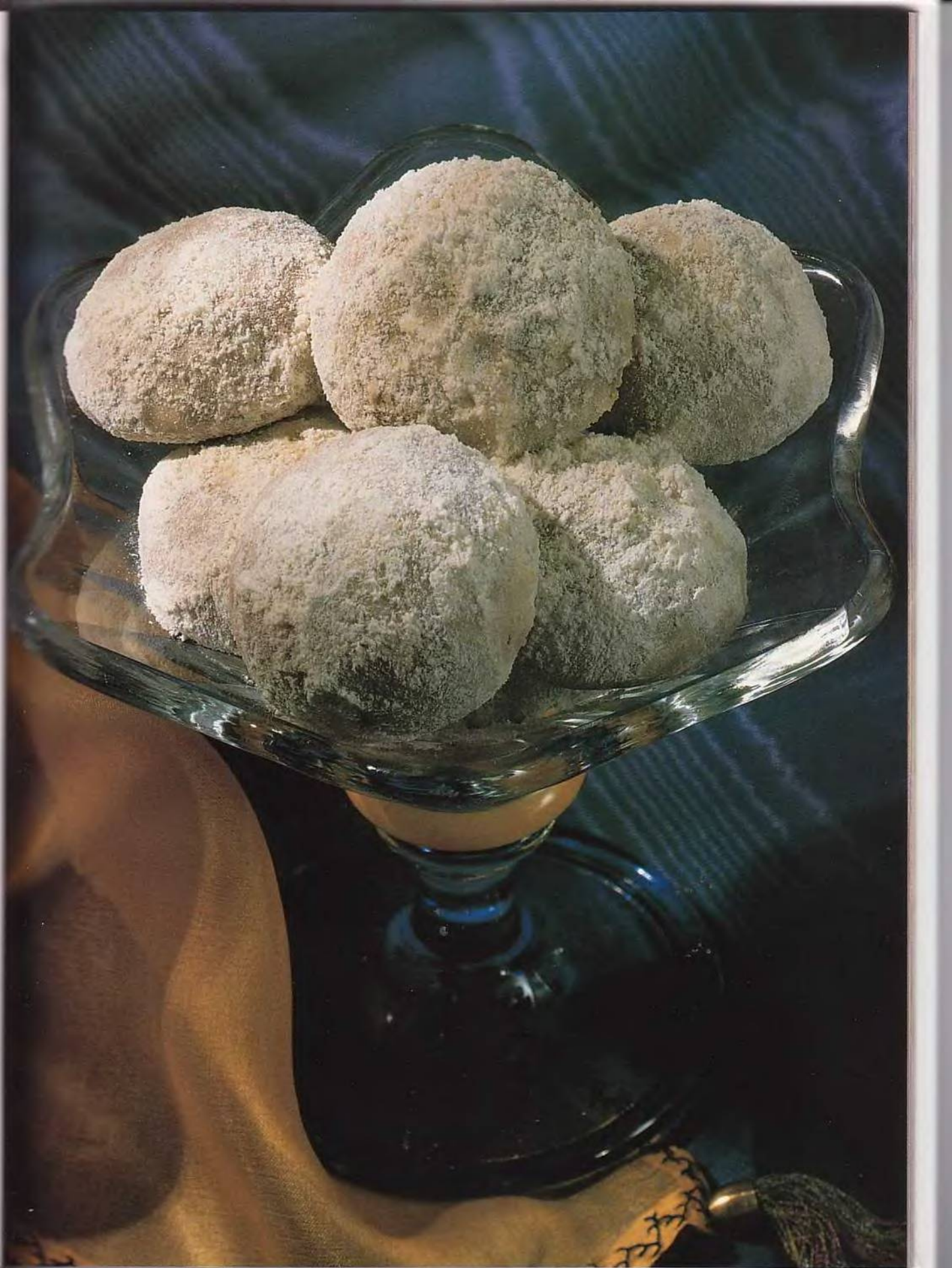
**7** Remove cookies to wire racks; cool 5 minutes. Roll cookies in powdered sugar mixture.

*Makes about 4 dozen cookies*

### Tip

*Substitute 6 ounces melted semisweet chocolate for the 1 cup powdered sugar and  $\frac{1}{2}$  cup malted milk powder used to roll the cookies. Instead, dip cookies in melted chocolate and let dry on wire racks until coating is set.*









## Peanuts

### What you need:

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup shortening
- $\frac{1}{4}$  cup creamy peanut butter
- 1 cup powdered sugar, sifted
- 1 egg yolk
- 1 teaspoon vanilla
- $1\frac{3}{4}$  cups all-purpose flour
- 1 cup finely ground honey-roasted peanuts, divided
- Peanut Buttery Frosting (recipe follows)

**1** Grease cookie sheets.

**2** Beat butter, shortening and peanut butter in large bowl at medium speed of electric mixer. Gradually add powdered sugar, beating until smooth. Add egg yolk and vanilla; beat well. Add flour; mix well. Stir in  $\frac{1}{3}$  cup ground peanuts. Cover dough; refrigerate 1 hour.

**3** Prepare Peanut Buttery Frosting. Preheat oven to 350°F. Shape dough into 1-inch balls. Place 2 balls, side by side and slightly touching, on prepared cookie sheet. Gently flatten balls with fingertips and form into "peanut" shape. Repeat steps with remaining dough.

**4** Bake 16 to 18 minutes or until edges are lightly browned. Cool on cookie sheets 5 minutes. Remove cookies to wire racks; cool completely.

**5** Place remaining  $\frac{2}{3}$  cup ground peanuts in shallow dish. Spread about 2 teaspoons Peanut Buttery Frosting evenly over top of each cookie. Coat with ground peanuts.

*Makes about 2 dozen cookies*

## Peanut Buttery Frosting

- $\frac{1}{2}$  cup butter or margarine, softened
- $\frac{1}{2}$  cup creamy peanut butter
- 2 cups powdered sugar, sifted
- $\frac{1}{2}$  teaspoon vanilla
- 3 to 6 tablespoons milk

**1** Beat butter and peanut butter in medium bowl at medium speed of electric mixer until smooth. Gradually add powdered sugar and vanilla until blended but crumbly.

**2** Add milk, 1 tablespoon at a time, until smooth. Refrigerate until ready to use.

*Makes  $1\frac{1}{3}$  cups frosting*









## Butter Pretzel Cookies

### What you need:

1 recipe Butter Cookie Dough (page 90)

#### TOPPINGS

White, rainbow or colored rock or coarse sugar

- 1 Prepare Butter Cookie Dough. Cover; refrigerate about 4 hours or until firm.
- 2 Preheat oven to 350°F. Grease cookie sheets.
- 3 Divide dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections. Divide reserved dough into 4 equal pieces. Roll each dough piece on lightly floured surface to 12-inch rope; sprinkle with rock or coarse sugar.
- 4 Transfer 1 rope at a time to prepared cookie sheets. Form each rope into pretzel shape. Repeat steps with remaining dough pieces.
- 5 Bake 14 to 18 minutes or until edges begin to brown. Cool cookies on cookie sheets 1 minute. Remove to wire racks; cool completely.

*Makes 16 cookies*

## Chocolate Pretzel Cookies

### What you need:

1 recipe Chocolate Cookie Dough (page 90)

#### TOPPINGS

White and colored rock or coarse sugar

- 1 Prepare Chocolate Cookie Dough. Cover; refrigerate about 2 hours or until firm.
- 2 Preheat oven to 325°F. Grease cookie sheets.
- 3 Divide dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections. Divide reserved dough into 5 equal pieces. Roll each dough piece on lightly floured surface to 12-inch rope; sprinkle with rock or coarse sugar.
- 4 Transfer 1 rope at a time to prepared cookie sheets. Form each rope into pretzel shape. Repeat steps with remaining dough pieces.
- 5 Bake 12 to 14 minutes or until edges begin to brown. Cool cookies on cookie sheets 1 minute. Remove to wire racks; cool completely.

*Makes 20 cookies*

**Butter Pretzel Cookies,  
Chocolate Pretzel Cookies**









## Surprise Cookies

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- All-purpose flour (optional)

### FILLINGS

- Any combination of walnut halves, whole almonds, chocolate-covered raisins or caramel candy squares

- 1 Grease cookie sheets. Remove dough from wrapper according to package directions.
- 2 Cut dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections.
- 3 Roll reserved dough to  $\frac{1}{4}$ -inch thickness. Sprinkle with flour to minimize sticking, if necessary.
- 4 Cut out 3-inch square cookie with sharp knife. Transfer cookie to prepared cookie sheet.
- 5 Place desired "surprise" filling in center of cookie. (If using caramel candy square, place so that caramel forms diamond shape within square.)

- 6 Bring up 4 corners of dough towards center; pinch gently to seal. Repeat steps with remaining dough and fillings, placing cookies about 2 inches apart.

- 7 Freeze cookies 20 minutes. Preheat oven to 350°F.

- 8 Bake 9 to 11 minutes or until edges are lightly browned. Remove to wire racks; cool completely.

*Makes about 14 cookies*

### Tip

*Make extra batches of these simple cookies and store in freezer in heavy-duty freezer bags. Take out a few at a time for kids' after-school treats.*





ESTHER





## Fruity Cookie Rings and Twists

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- 3 cups fruit-flavored cereal, crushed, divided

- 1** Remove dough from wrapper according to package directions.
- 2** Combine dough and  $\frac{1}{2}$  cup cereal in large bowl. Divide dough into 32 balls. Refrigerate 1 hour.
- 3** Preheat oven to 375°F. Roll dough balls into 6- to 8-inch-long ropes. Roll ropes in remaining cereal to coat; shape into rings or fold in half and twist.
- 4** Place cookies 2 inches apart on ungreased cookie sheets.

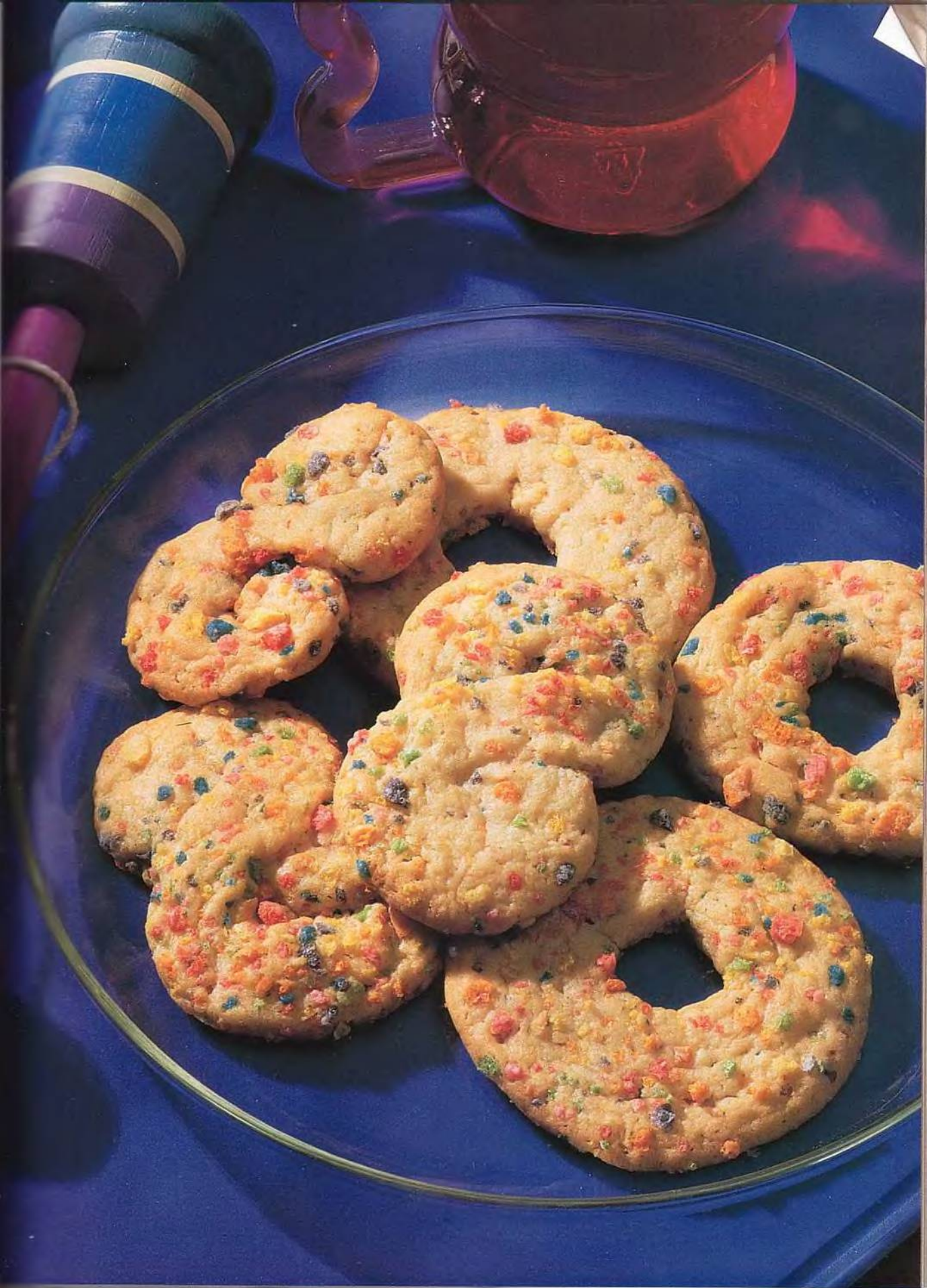
- 5** Bake 10 to 11 minutes or until lightly browned. Remove to wire racks; cool completely.

Makes 32 cookies

### Tip

*These cookie rings can be transformed into Christmas tree ornaments by poking a hole in the unbaked ring using a drinking straw. Bake cookies and decorate with colored gels and small candies to resemble wreaths. Loop thin ribbon through holes and tie together.*









## Pecan Toffee Filled Ravioli Cookies

### What you need:

- 1 cup packed brown sugar
- $\frac{1}{4}$  cup butter, melted
- $\frac{1}{2}$  cup chopped pecans
- 2 tablespoons all-purpose flour
- 2 recipes Butter Cookie Dough (page 90)

- 1 Stir brown sugar into melted butter in large bowl until well blended. Add pecans and flour; mix well.
- 2 Transfer filling to waxed paper; shape into 7-inch square.
- 3 Cut into 36 ( $1\frac{1}{4}$ -inch) pieces. Refrigerate 1 hour or overnight.
- 4 Prepare Butter Cookie Dough. Cover; refrigerate about 4 hours or until firm. Roll half of dough on well-floured sheet of waxed paper to 12-inch square.
- 5 Repeat with second half of dough. If dough becomes soft, refrigerate 1 hour.
- 6 Preheat oven to 350°F. Lightly score 1 layer of dough at 2-inch intervals to form 36 squares.

7 Place 1 square of brown sugar filling in center of each square.

8 Carefully place second layer of dough over brown sugar mixture. Press gently between rows. Cut with knife, ravioli wheel or pastry cutter.

9 Transfer filled ravioli to ungreased cookie sheets.

10 Bake 14 to 16 minutes or until lightly browned. Cool on cookie sheets 5 minutes. Remove to wire racks; cool completely.

*Makes 3 dozen cookies*

### Tip

*For a fun flavor adventure, fill ravioli cookies with 1-inch squares of semisweet or milk chocolate instead of brown sugar-pecan mixture. Omit steps 1 through 3.*









## Peanut Butter and Chocolate Spirals

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- 1 package (20 ounces) refrigerated peanut butter cookie dough
- $\frac{1}{4}$  cup unsweetened cocoa powder
- $\frac{1}{3}$  cup peanut butter-flavored chips, chopped
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{1}{3}$  cup miniature chocolate chips

**1** Remove each dough from wrapper according to package directions.

**2** Place sugar cookie dough and cocoa in large bowl; mix with fork to blend. Stir in peanut butter chips.

**3** Place peanut butter cookie dough and flour in another large bowl; mix with fork to blend. Stir in chocolate chips. Divide each dough in half; refrigerate 1 hour.

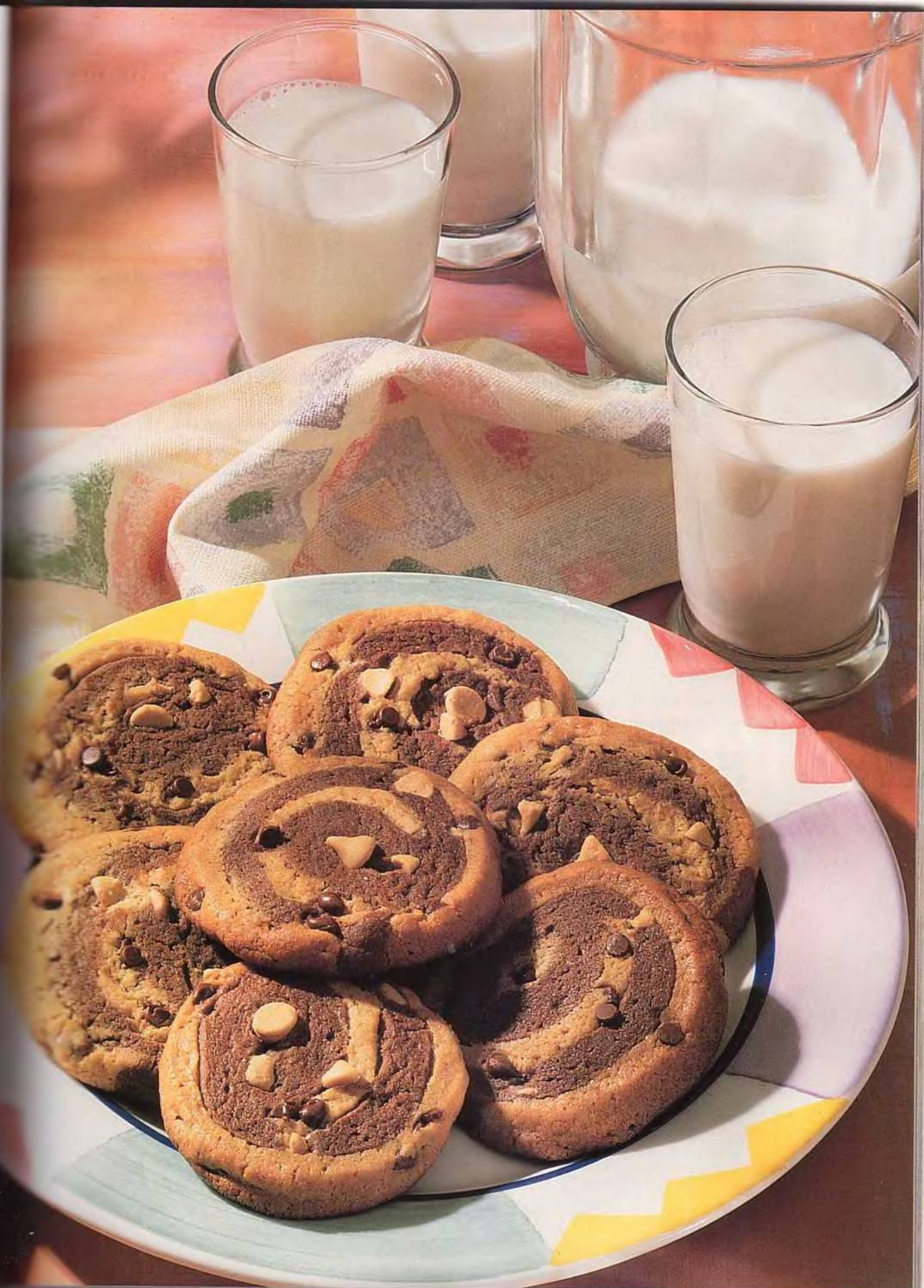
**4** Roll each dough on floured surface to 6×12-inch rectangle. Layer each half of peanut butter dough onto each half of chocolate dough. Roll up dough, starting at long end to form 2 (12-inch) rolls. Refrigerate 1 hour.

**5** Preheat oven to 375°F. Cut dough into  $\frac{1}{2}$ -inch-thick slices. Place cookies 2 inches apart on ungreased cookie sheets.

**6** Bake 10 to 12 minutes or until lightly browned. Remove to wire racks; cool completely.

*Makes 4 dozen cookies*









## Apple Pie Wedges

### What you need:

- 1 cup butter, softened
- $\frac{2}{3}$  cup sugar
- 1 egg yolk
- $\frac{1}{3}$  cup apple butter
- $2\frac{1}{3}$  cups all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon apple pie spice
- $\frac{1}{2}$  teaspoon vanilla

**1** Beat butter and sugar in medium bowl at medium speed of electric mixer until fluffy.

**2** Add egg yolk and apple butter; mix well. Add flour, cinnamon, apple pie spice and vanilla; beat at low speed until well blended.

**3** Divide dough in half. Shape each half into a 6-inch disc on waxed paper. Refrigerate 30 minutes.

**4** Preheat oven to 325°F. Invert 1 disc of dough into ungreased 9-inch round pie plate.

**5** Press dough into plate with lightly floured hand covering plate completely.

**6** Flute edges using handle of wooden spoon. Deeply score into 8 wedges.

**7** Prick surface using tines of fork. Repeat steps with remaining disc of dough and another pie plate.

**8** Bake 35 minutes or until golden brown. Remove to wire rack; cool completely. Cut into wedges.

*Makes 16 wedges*

### Tip

*Serve these tasty cookies warm with a big scoop of vanilla or cinnamon-flavored ice cream.*







# Kids

## IN THE KITCHEN



### Kids' Cookie Dough

#### What you need:

- 1 cup butter, softened
- 2 teaspoons vanilla
- $\frac{1}{2}$  cup powdered sugar
- $2\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt

#### DECORATIONS

Assorted colored glazes, frostings, sugars and small candies

- 1** Preheat oven to 350°F. Grease cookie sheets.
- 2** Beat butter and vanilla in large bowl at high speed of electric mixer until fluffy. Add sugar and beat at medium speed until blended.

- 3** Combine flour and salt in small bowl. Gradually add to butter mixture.

- 4** Divide dough into 10 equal sections. Form shapes directly on prepared cookie sheets according to photo, or as desired, for each section.

- 5** Bake 15 to 18 minutes or until edges are lightly browned. Cool completely on cookie sheets.

- 6** Decorate with glazes, frostings, sugars and small candies as desired.  
*Makes 10 (4-inch) cookies*

**Kids' Cookie Dough**





ESTHER





## Diamond Backs

### What you need:

1 recipe Gingerbread  
Cookie Dough  
(page 89)

### DECORATIONS

2 egg yolks  
 $\frac{1}{2}$  teaspoon water  
Assorted paste food  
colors

### SUPPLIES

Small craft paint  
brushes

**1** Prepare Gingerbread Cookie Dough. Cover; refrigerate about 8 hours or until firm.

**2** Combine egg yolks and water in small bowl. Divide egg mixture evenly among small custard cups. Add different food colors to each cup; blend well. Set aside.

**3** Preheat oven to 350°F. Grease cookie sheets.

**4** Divide dough in half. Reserve 1 half; refrigerate remaining dough. Roll reserved dough into rectangle on floured surface to  $\frac{1}{4}$ -inch thickness.

**5** Cut dough into squiggly 8×1-inch strips for bodies, leaving one end pointed. Carefully transfer to prepared cookie sheets.

**6** Reroll scraps to  $\frac{1}{4}$ -inch thickness; cut into  $1\frac{1}{2}$ -inch teardrop shapes for heads.

**7** Paint bodies of diamond backs as desired using small craft paint brushes and egg yolk paint.

**8** Place teardrop heads on bodies; press gently. Decorate according to photo or as desired. Repeat with remaining dough.

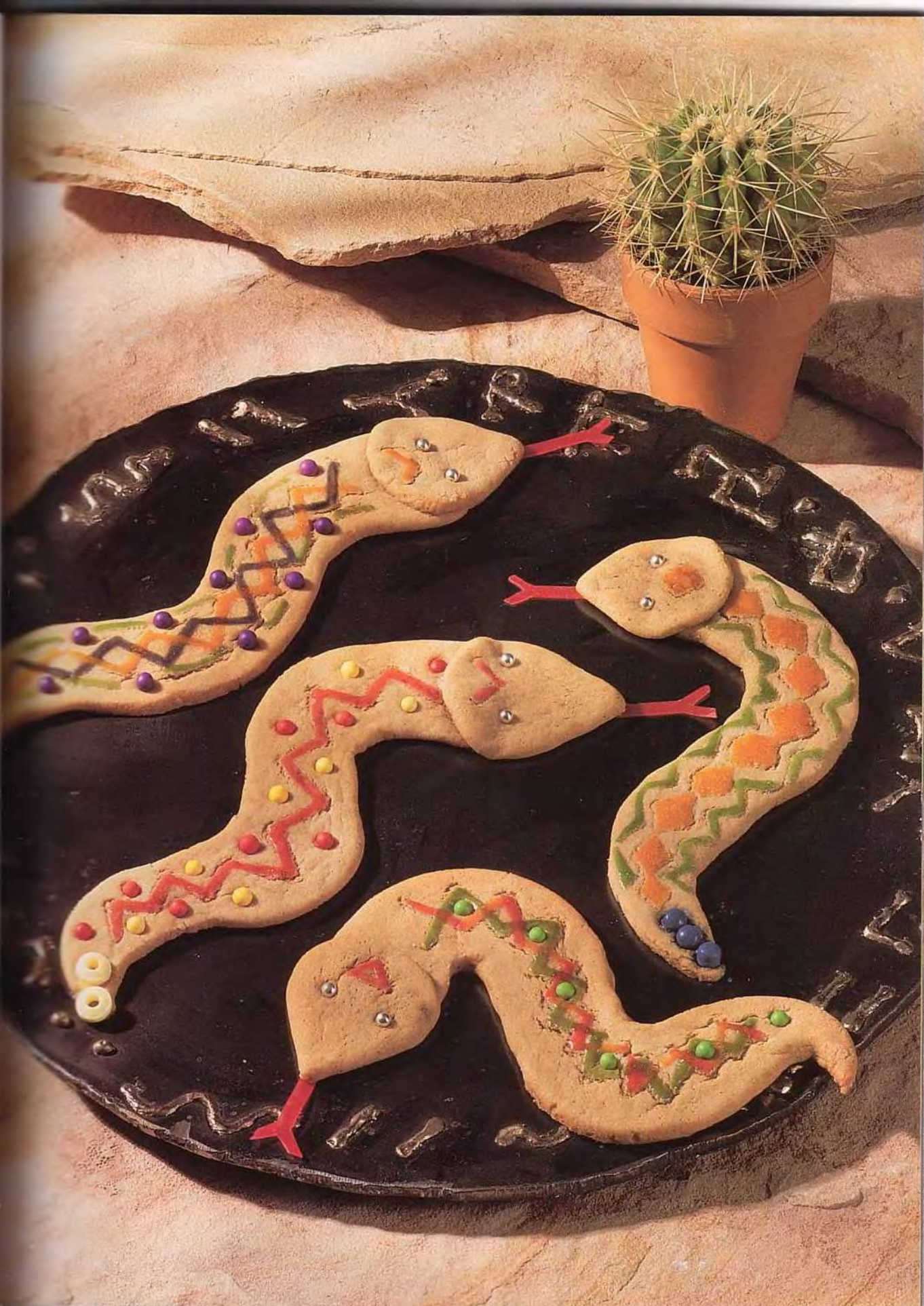
**9** Bake 12 to 13 minutes or until set. Cool on cookie sheets 5 minutes. Remove to wire racks; cool completely.

*Makes about 14 cookies*

### Tip

*Using paste food color for diamond backs is not absolutely necessary, but it can give better results by producing bright vibrant hues. Also, it will not thin the egg yolk mixture like liquid food color.*









### Cookie Canvases

#### What you need:

- 1 package (20 ounces) refrigerated cookie dough, any flavor
- All-purpose flour (optional)
- 1 recipe Cookie Glaze (page 92)

#### SUPPLIES

- 1 (3½-inch) square cardboard template
- 1 (2½×4½-inch) rectangular cardboard template
- Assorted liquid food colors
- Small craft paint brushes

**1** Preheat oven to 350°F. Grease cookie sheets.

**2** Remove dough from wrapper according to package directions. Cut dough in half. Wrap half of dough in plastic wrap and refrigerate.

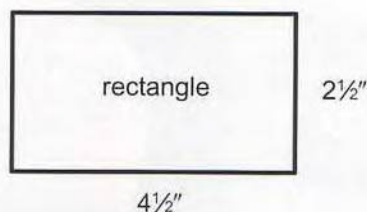
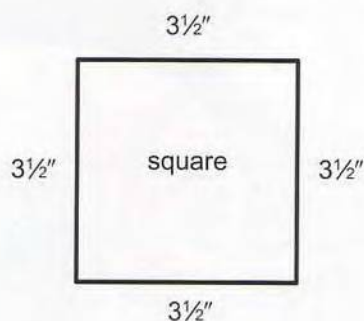
**3** Roll remaining dough on floured surface to ¼-inch thickness. Sprinkle with flour to minimize sticking, if necessary. Cut out cookie shapes using cardboard templates as guides. Place cookies 2 inches apart on prepared cookie sheets. Repeat steps with remaining dough.

**4** Bake 8 to 10 minutes or until edges are lightly browned. Remove from oven

and straighten cookie edges with spatula. Cool cookies completely on cookie sheets. Prepare Cookie Glaze.

**5** Place cookies on wire racks set over waxed paper. Drizzle Cookie Glaze over cookies. Let stand at room temperature 40 minutes or until glaze is set. Place food colors in small bowls. Using small craft paint brushes, decorate cookies with food colors by "painting" designs such as rainbows, flowers and animals.

*Makes 8 to 10 cookie canvases*











## Cookie Clocks

### What you need:

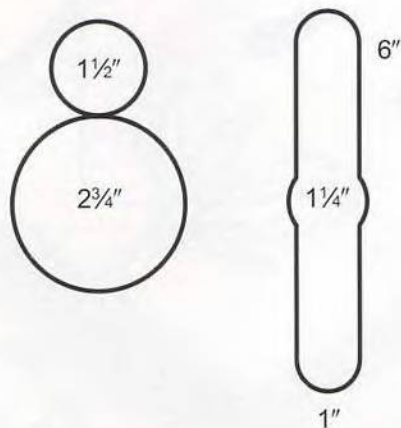
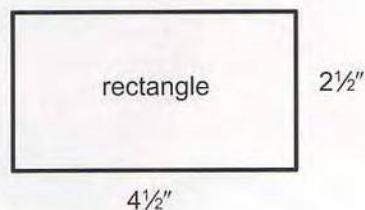
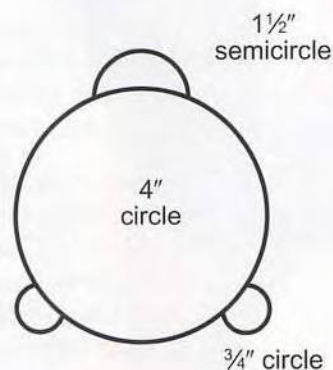
1 package (20 ounces)  
refrigerated cookie  
dough, any flavor  
All-purpose flour  
(optional)

### DECORATIONS

Colored and white  
frostings and  
assorted candies

- 1 Preheat oven to 350°F.  
Grease cookie sheets.
- 2 Remove dough from  
wrapper according to  
package directions. Cut dough  
into 4 equal sections. Reserve  
1 section; refrigerate remaining  
3 sections. Sprinkle reserved  
dough with flour to minimize  
sticking, if necessary. Roll  
dough to 1/4-inch thickness.
- 3 Cut out various shapes of  
clocks and watches using  
diagrams as guides. Carefully  
place cookies 2 inches apart on  
prepared cookie sheets. Repeat  
steps with remaining dough.
- 4 Bake 8 to 10 minutes or  
until edges are lightly  
browned. Cool cookies on  
cookie sheets 5 minutes.  
Remove to wire racks; cool  
completely. Decorate as  
desired.

*Makes about 8 to 10 cookies*











## Handprints

### What you need:

- 1 package (20 ounces) refrigerated cookie dough, any flavor
- All-purpose flour (optional)

### DECORATIONS

Cookie glazes, frostings, nondairy whipped topping, peanut butter and assorted candies

- 1 Grease cookie sheets.
- 2 Remove dough from wrapper according to package directions.
- 3 Cut dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections. Sprinkle reserved dough with flour to minimize sticking, if necessary.
- 4 Roll dough on prepared cookie sheet to 5×7-inch rectangle.
- 5 Place hand, palm-side down, on dough. Carefully, cut around outline of hand with knife. Remove scraps. Separate fingers as much as possible using small spatula. Pat fingers outward to lengthen slightly. Repeat steps with remaining dough.

- 6 Freeze dough 15 minutes. Preheat oven to 350°F.

- 7 Bake 7 to 13 minutes or until cookies are set and edges are golden brown. Cool completely on cookie sheets.

- 8 Decorate as desired.  
*Makes 5 adult handprint cookies*

### Tip

*To get the kids involved, let them use their hands to make the handprints. Be sure that an adult is available to cut around the outline with a knife. The kids will enjoy seeing how their handprints bake into big cookies.*









## Chocolate Teddy Bears

### What you need:

1 recipe Chocolate Cookie Dough (page 90)

### DECORATIONS

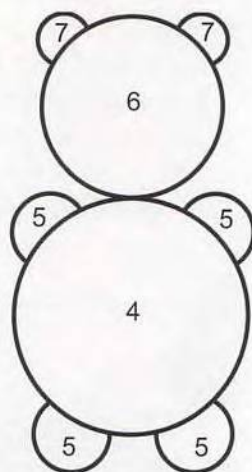
White and colored frostings, decorator gels, coarse sugars and assorted small candies

- 1** Prepare Chocolate Cookie Dough. Cover; refrigerate about 2 hours or until firm.
- 2** Preheat oven to 325°F. Grease cookie sheets.
- 3** Divide dough in half. Reserve 1 half; refrigerate remaining dough.
- 4** Divide reserved dough into 8 equal balls. Cut 1 ball in half; roll 1 half into ball for body.
- 5** Cut other half into 2 equal pieces; roll 1 piece into 4 small balls for paws.
- 6** Divide second piece into thirds. Roll two-thirds of dough into ball for head.
- 7** Divide remaining one-third of dough in half; roll into 2 small balls for ears.

**8** Place balls together directly on prepared cookie sheet to form bear according to diagram. Repeat steps with remaining dough.

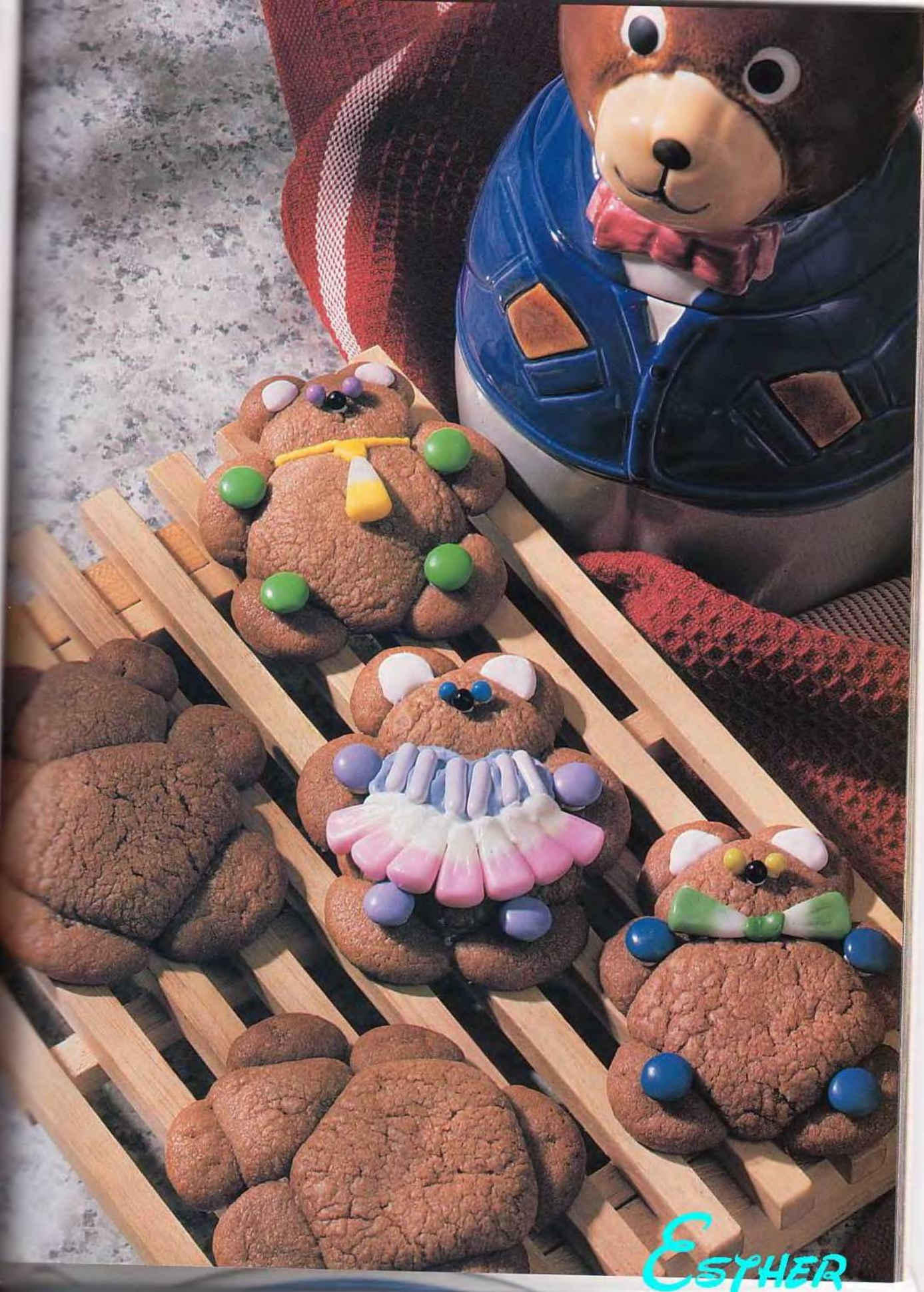
**9** Bake 13 to 15 minutes or until set. Cool completely on cookie sheets. Decorate with frostings, gels, sugars and assorted candies as desired.

*Makes 16 (4-inch) teddy bears*



Numbers in diagram refer to steps in recipe.





ESTHER





## Puzzle Cookie

### What you need:

- $\frac{3}{4}$  cup shortening
- $\frac{1}{2}$  cup packed light brown sugar
- 6 tablespoons dark molasses
- 2 egg whites
- $\frac{3}{4}$  teaspoon vanilla
- $2\frac{1}{4}$  cups all-purpose flour
- $\frac{3}{4}$  teaspoon baking soda
- $\frac{1}{4}$  teaspoon plus  $\frac{1}{8}$  teaspoon baking powder
- $\frac{3}{4}$  teaspoon salt
- 2 teaspoons ground cinnamon
- $\frac{3}{4}$  teaspoon ground ginger

### DECORATIONS

Assorted colored frostings, colored sugars, colored decorator gels and assorted small candies

**1** Beat shortening, brown sugar, molasses, egg whites and vanilla in large bowl at high speed of electric mixer until smooth.

**2** Combine flour, baking soda, baking powder, salt, cinnamon and ginger in medium bowl. Add to shortening mixture; mix well. Shape dough into flat rectangle. Wrap in plastic wrap and refrigerate about 8 hours or until firm.

**3** Preheat oven to 350°F. Grease jelly-roll pan.

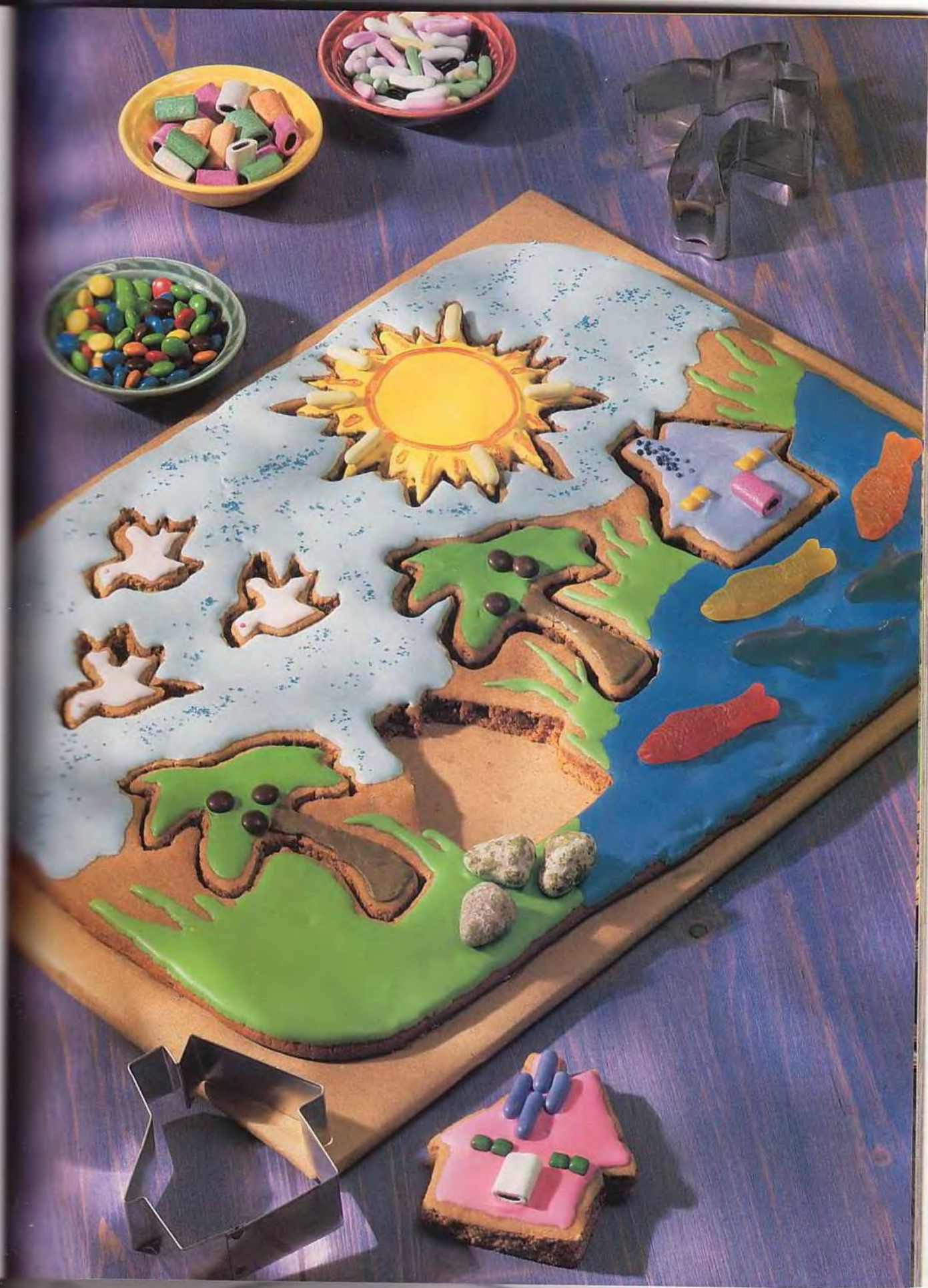
**4** Sprinkle dough with additional flour. Place dough in center of prepared pan and roll evenly to within  $\frac{1}{2}$  inch of edge of pan. Cut shapes into dough according to photo, using cookie cutters or free-hand, allowing at least 1 inch between each shape. Cut through dough using sharp knife, but do not remove cookie shapes.

**5** Bake 12 minutes or until edges begin to brown lightly. Remove from oven and retrace shapes with knife. Return to oven 5 to 6 minutes. Cool in pan 5 minutes. Carefully remove shapes to wire racks; cool completely.

**6** Decorate shapes with frostings, sugars, decorator gels and small candies as shown in photo. Leave puzzle frame in pan. Decorate with frostings, colored sugars and gels to represent sky, clouds, grass and water, if desired. Return shapes to their respective openings to complete puzzle.

*Makes 1 (15×10-inch) puzzle cookie*







# Novel

## IDEAS



### Critters-in-Holes

#### What you need:

- 48 chewy caramel candies coated in milk chocolate
- 48 pieces candy corn
- Miniature candy-coated chocolate pieces
- 1 container frosting, any flavor
- 1 package (20 ounces) refrigerated peanut butter cookie dough

- 1** Cut slit into side of 1 caramel candy using sharp knife.
- 2** Carefully insert 1 piece candy corn into slit. Repeat with remaining caramel candies and candy corn.
- 3** Attach miniature chocolate pieces to

caramel candies to resemble "eyes" using frosting as glue. Decorate as desired.

- 4** Preheat oven to 350°F. Grease 12 (1¼-inch) muffin cups.

- 5** Remove dough from wrapper according to package directions. Cut dough into 12 (1-inch) slices. Cut each slice into 4 equal sections. Place 1 section of dough into each muffin cup.

- 6** Bake 9 minutes. Remove from oven and immediately press 1 decorated caramel candy into center of each cookie. Repeat with remaining ingredients.

- 7** Remove to wire racks; cool completely.

*Makes 4 dozen cookies*

**Critters-in-Holes**









## Rainbows

### What you need:

1 recipe Christmas Ornament Cookie Dough (page 91)  
Red, green, yellow and blue paste food colors

### DECORATIONS

White frosting and gold glitter dust

- 1** Prepare Christmas Ornament Cookie Dough. Divide dough into 10 equal sections. Combine 4 sections dough and red food coloring in large bowl; blend until smooth.
- 2** Combine 3 sections dough and green food coloring in medium bowl; blend until smooth.
- 3** Combine 2 sections dough and yellow food coloring in another medium bowl; blend until smooth.
- 4** Combine remaining dough and blue food coloring in small bowl; blend until smooth. Wrap each section of dough in plastic wrap. Refrigerate 30 minutes.
- 5** Shape blue dough into 8-inch log. Shape yellow dough into 8×3-inch rectangle; place on waxed paper. Place blue log in center of yellow

rectangle. Fold yellow edges up and around blue log, pinching to seal. Roll to form smooth log.

**6** Roll green dough into 8×5-inch rectangle on waxed paper. Place yellow log in center of green rectangle. Fold green edges up and around yellow log. Pinch to seal. Roll gently to form smooth log.

**7** Roll red dough into 8×7-inch rectangle. Place green log in center of red rectangle. Fold red edges up and around green log. Pinch to seal. Roll gently to form smooth log. Wrap in plastic wrap. Refrigerate 1 hour.

**8** Preheat oven to 350°F. Grease cookie sheets. Cut log in half lengthwise. Cut each half into ¼-inch-thick slices. Place slices 1 inch apart on prepared cookie sheets. Bake 8 to 12 minutes. (Do not brown.) Cool on cookie sheets 1 minute. Remove to wire racks; cool completely.

**9** Pipe small amount of frosting on bottom corner of 1 side of each cookie and sprinkle with glitter dust. Let stand 1 hour or until frosting sets.

*Makes about 5 dozen cookies*





ESYHER





## Domino Cookies

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- All-purpose flour (optional)
- $\frac{1}{2}$  cup semisweet chocolate chips

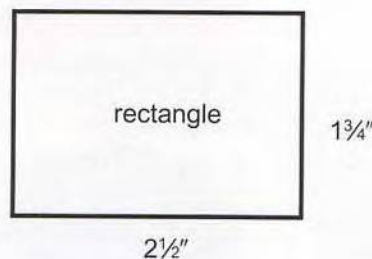
- 1 Preheat oven to 350°F. Grease cookie sheets.
- 2 Remove dough from wrapper according to package directions. Cut dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections.
- 3 Roll reserved dough to  $\frac{1}{8}$ -inch thickness. Sprinkle with flour to minimize sticking, if necessary.
- 4 Cut out 9 ( $1\frac{3}{4} \times 2\frac{1}{2}$ -inch) rectangles according to diagram using sharp knife. Place 2 inches apart on prepared cookies sheets.
- 5 Score each cookie across middle with sharp knife.
- 6 Gently press chocolate chips, point side down, into dough to resemble various dominos. Repeat with remaining dough and scraps.

**7** Bake 8 to 10 minutes or until edges are light golden brown. Remove to wire racks; cool completely.

*Makes 36 cookies*

### Tip

*Use these adorable cookies as a learning tool for kids. They can count the number of chocolate chips in each cookie and arrange them in lots of ways: highest to lowest, numerically or even solve simple math problems. As a treat, they can eat the cookies afterwards.*











## Honey Bees

### What you need:

- $\frac{3}{4}$  cup shortening
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  cup honey
- 1 egg
- $\frac{1}{2}$  teaspoon vanilla
- 2 cups all-purpose flour
- $\frac{1}{3}$  cup cornmeal
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt

### DECORATIONS

Yellow and black  
icings or gels and  
gummy fruit

**1** Beat shortening, sugar and honey in large bowl at medium speed of electric mixer until fluffy. Add egg and vanilla; mix until well blended.

**2** Combine flour, cornmeal, baking powder and salt in medium bowl. Add to shortening mixture; mix at low speed until well blended.

**3** Cover; refrigerate several hours or overnight, if desired.

**4** Preheat oven to 375°F. Divide dough into 24 equal sections.

**5** Shape each section into oval-shaped ball. Place 2 inches apart on ungreased cookie sheets.

**6** Bake 10 to 12 minutes or until lightly browned. Cool 2 minutes on cookie sheets. Remove to wire racks; cool completely.

**7** Decorate with icings, gels and gummy fruit to create honey bees.

*Makes 2 dozen cookies*

### Tip

*To create a fun summery day, pair these light sweet Honey Bees with a batch of Sunshine Butter Cookies (page 68) and Rainbows (page 44).*









## Hot Dog Cookies

### What you need:

1 recipe Butter Cookie Dough (page 90)  
Liquid food colors  
Sesame seeds

### TOPPINGS

Shredded coconut, red and green decorator gels, frosting and gummy candies

**1** Prepare Butter Cookie Dough. Cover; refrigerate 4 hours or until firm. Grease cookie sheets.

**2** Use  $\frac{1}{3}$  of dough to make "hot dogs." Refrigerate remaining dough. Mix food colors in small bowl to get reddish-brown color following chart on back of food color box. Add reserved  $\frac{1}{3}$  of dough. Mix color throughout dough using wooden spoon.

**3** Divide colored dough into 6 equal sections. Roll each section into thin log shape. Round edges. Set aside.

**4** To make "buns," divide remaining dough into 6 equal sections.

**5** Roll sections into thick logs. Make very deep indentation the length of log in centers; smooth edges to create buns.

**6** Lift buns with small spatula and dip sides in sesame seeds. Place 3 inches apart on prepared cookie sheets.

**7** Place hot dogs inside buns.

**8** Freeze 20 minutes. Preheat oven to 350°F. Bake 17 to 20 minutes or until bun edges are light golden brown. Cool completely on cookie sheets.

**9** Top hot dogs with green-tinted shredded coconut for "relish," white coconut for "onions," red decorator gel for "ketchup" and yellow-tinted frosting or whipped topping for "mustard."

*Makes 6 hot dog cookies*

### Tip

*To pipe gels and frosting onto Hot Dog Cookies, you can use a resealable plastic sandwich bag as a substitute for a pastry bag. Fold the top of the bag down to form a cuff and use a spatula to fill bag half full with gel or frosting. Unfold top of bag and twist down against filling. Snip tiny tip off one corner of bag. Hold top of bag tightly and squeeze filling through opening.*









## Gingerbread Farm Animals in Corral

### What you need:

- 1 recipe Gingerbread House Dough (page 91)
- 2 recipes Royal Icing (page 92)

### DECORATIONS

- Assorted food colors
- Shredded coconut
- Assorted small hard candies

### SUPPLIES

- Cardboard
- Decorative paper

**1** Preheat oven to 375°F. Prepare Gingerbread House Dough. Divide dough into 4 equal sections. To make fence, roll 1 section of dough directly onto large cookie sheet to  $\frac{1}{4}$ -inch thickness. Cut into 6 ( $2\frac{3}{4} \times 6$ -inch) sections, leaving  $\frac{1}{2}$ -inch space between sections. Bake 10 to 12 minutes or until edges are browned. Cool completely on wire racks.

**2** Roll second section of dough directly onto cookie sheet to  $\frac{1}{4}$ -inch thickness. Cut into 4 ( $2\frac{3}{4} \times 6$ -inch) sections and 2 (3-inch) sections. Bake 10 to 12 minutes or until edges are browned. Cool completely on wire racks.

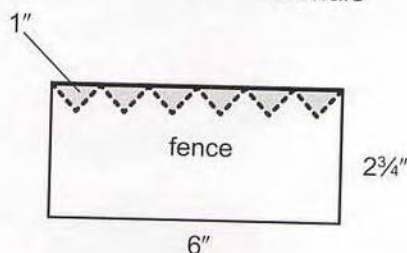
**3** To make animals, roll remaining 2 sections of

dough directly on cookie sheets to  $\frac{1}{8}$ -inch thickness. Cut out animal shapes using animal-shaped cookie cutters. Bake 8 to 12 minutes or until edges are browned. Cool completely on wire racks.

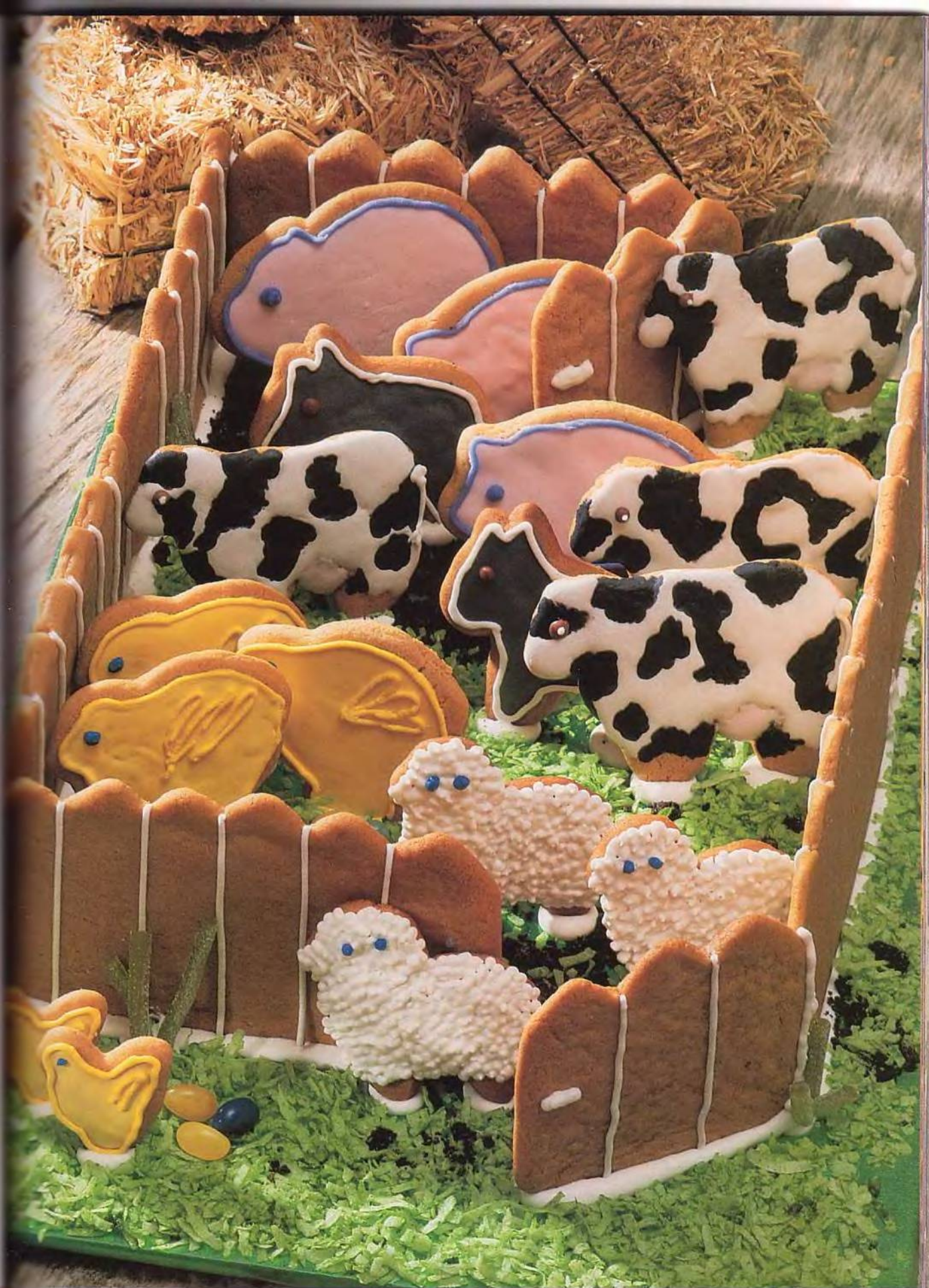
**4** Prepare Royal Icing. Tint small amounts of icing with food colors to decorate animals. Place remaining icing in small resealable plastic food storage bag. Cut off small corner of bag for piping.

**5** Decorate animals and fence sections with icing and assorted candies according to photo. Cover 20-inch piece of cardboard with decorative paper and plastic wrap. Assemble fence by piping icing on bottom and side edges of fence sections. Use smaller sections to make 2 gates. Pipe icing on feet of animals; arrange so animals can be supported by fence or other animals. Sprinkle green-tinted coconut around feet of animals for grass, if desired.

*Makes 1 fence and 2 dozen animals*











## Shapers

### What you need:

2 packages (20 ounces each) refrigerated sugar cookie dough  
Red, yellow, green and blue paste food colors

### DECORATIONS

1 container vanilla frosting

**1** Remove dough from wrapper according to package directions. Cut each roll of dough in half.

**2** Beat  $\frac{1}{4}$  of dough and red food coloring in medium bowl at medium speed of electric mixer until well blended.

**3** Roll red dough on sheet of waxed paper to 5-inch log. Set aside.

**4** Repeat with remaining dough and food colors. Cover; refrigerate tinted logs 1 hour or until firm.

**5** Working with one log at a time, roll on smooth surface to create circular, triangular, square and oval shaped logs. Use ruler to keep triangle and square sides flat.

**6** Cover; refrigerate dough 1 hour or until firm.

**7** Preheat oven to 350°F. Cut shaped dough into  $\frac{1}{4}$ -inch slices. Place 2 inches apart on ungreased baking sheets.

**8** Bake 9 to 12 minutes. Remove to wire racks; cool completely.

**9** Spoon frosting into resealable plastic food storage bag; seal. Cut tiny tip from corner of bag.

**10** Pipe frosting around each cookie to define shape.

*Makes about 6½ dozen cookies*

### Tip

*If you have extra liquid food colors at home, tint the vanilla frosting different colors. Frost cookies using contrasting colored frosting, for example green frosting on a red cookie.*









## Kaleidoscope Cookies

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- All-purpose flour (optional)
- Blue and red liquid food colors
- 2 tablespoons sprinkles, multi-colored coarse sugar or rock sugar, divided

**1** Remove dough from wrapper according to package directions. Cut dough into 5 equal sections. Cover and refrigerate 1 section. Sprinkle remaining 4 sections with flour to minimize sticking, if necessary.

**2** Add blue food coloring to 1 section in medium bowl; mix using wooden spoon until well blended. Repeat with another section of dough and red food coloring. Roll each section into  $7\frac{1}{2}$ -inch log. Cover and refrigerate.

**3** Add 1 tablespoon sprinkles to third section in medium bowl; mix using wooden spoon until well blended. Repeat with fourth section of dough and remaining 1 tablespoon sprinkles. Roll each section into  $7\frac{1}{2}$ -inch log. Cover and refrigerate.

**4** Roll reserved section of dough on sheet of waxed paper to  $7\frac{1}{2} \times 8\frac{1}{2}$ -inch rectangle. Place logs of dough in middle of rectangle so that matching colors are diagonal from each other.

**5** Bring waxed paper and closest edge of dough up and over top of logs. Press gently. Repeat with opposite side, overlapping dough edges. Press gently. Wrap waxed paper around dough and twist ends to secure.

**6** Freeze 20 minutes. Preheat oven to  $350^{\circ}\text{F}$ . Grease cookie sheets.

**7** Remove waxed paper. Cut log with sharp knife into  $\frac{1}{2}$ -inch slices. Place 2 inches apart on prepared cookie sheets.

**8** Bake 15 to 17 minutes or until edges are lightly browned. Remove to wire racks; cool completely.

*Makes about 15 cookies*









## Cookie Bowl and Cookie Fruit

### What you need:

- 1 cup butter or margarine, softened
- 1½ cups sugar
- 2 whole eggs
- 2 teaspoons grated orange peel
- 2 teaspoons vanilla
- 5 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup sour cream

### DECORATIONS

- 4 egg yolks, divided
- 4 teaspoons water, divided
- Red, yellow, blue and green liquid food colors

### SUPPLIES

- Small craft paint brushes

**1** Beat butter and sugar in large bowl at high speed of electric mixer until light and fluffy. Add whole eggs, orange peel and vanilla; mix until well blended.

**2** Combine flour, baking powder and salt in another large bowl. Add half of flour mixture to butter mixture; mix at low speed until well blended. Add sour cream; mix well. Add remaining flour mixture; mix well.

**3** Divide dough into 4 equal sections. Cover; refrigerate several hours or overnight.

**4** Place 1 egg yolk in each of 4 separate bowls. Add 1 teaspoon water and food color to each; beat lightly. Set aside.

**5** Preheat oven to 375°F. Roll 1 section of dough on well-floured surface to 12-inch circle. Carefully transfer to inverted 1½-quart ovenproof bowl. Press overlapping portions of dough together; trim edges. Paint sides of bowl as desired using small craft paint brushes and egg yolk paint.

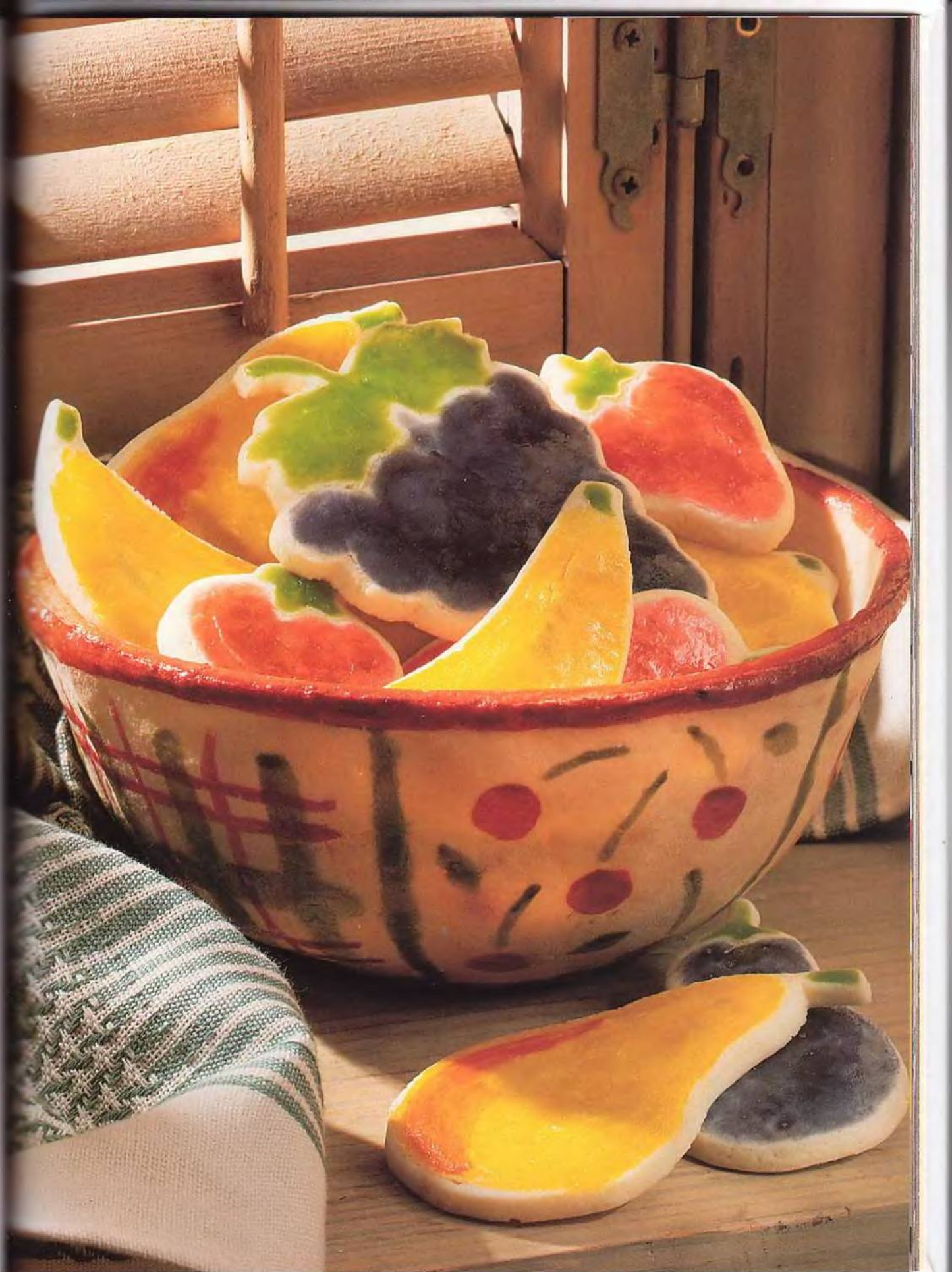
**6** Place bowl on wire rack and then on cookie sheet. Bake 20 to 25 minutes or until lightly browned. Cool completely on bowl.

**7** Roll remaining dough on well-floured surface to ⅛-inch thickness. Cut with fruit shaped cookie cutters. Place 2 inches apart on ungreased cookie sheets. Paint as desired with egg yolk paint.

**8** Bake 10 to 12 minutes or until edges are lightly browned. Remove to wire racks; cool completely.

*Makes 1 bowl and 4 dozen cookies*









## Cookie Pops

### What you need:

- 1 package  
(20 ounces)  
refrigerated sugar  
cookie dough
- All-purpose flour  
(optional)

### SUPPLIES

- 20 (4-inch) lollipop  
sticks

### DECORATIONS

- Assorted colored  
sugars, frostings,  
glazes and gels

- 1** Preheat oven to 350°F.  
Grease cookie sheets.
- 2** Remove dough from  
wrapper according to  
package directions.
- 3** Sprinkle with flour to  
minimize sticking, if  
necessary. Cut dough in half.

Reserve 1 half; refrigerate  
remaining dough.

- 4** Roll reserved dough to  
 $\frac{1}{8}$ -inch thickness. Cut  
out cookies using  $3\frac{1}{2}$ -inch  
cookie cutters.

- 5** Place lollipop sticks on  
cookies so that tips of  
sticks are imbedded in  
cookies. Carefully turn  
cookies so sticks are in back;  
place on prepared cookie  
sheets. Repeat with  
remaining dough.

- 6** Bake 7 to 11 minutes or  
until edges are lightly  
browned. Cool cookies on  
cookie sheets 2 minutes.  
Remove cookies to wire  
racks; cool completely.

- 7** Decorate with colored  
sugars, frostings, glazes  
and gels as desired.

*Makes 20 cookies*

**Cookie Pops**









## The Thousand Legged Worm

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- 2 containers (16 ounces each) chocolate frosting
- Black licorice strings, cut into 3-inch pieces
- 1 marshmallow and coconut-covered chocolate snack cake

### DECORATIONS

Miniature round butter cookies and assorted chewy candies

- 1** Preheat oven to 350°F. Grease cookie sheets.
- 2** Remove dough from wrapper according to package directions.
- 3** Cut dough into 30 (½-inch) slices. Place 2 inches apart on prepared cookie sheets.
- 4** Bake 8 to 10 minutes or until edges are lightly browned. Cool completely on wire racks.
- 5** Spread underside of 1 cookie with 1 tablespoon frosting. Top with another cookie, pressing gently. Set aside.

**6** Spread underside of another cookie with frosting, insert 1 piece of licorice into frosting on each side of cookie and attach to reserved sandwich cookie with frosting.

**7** Repeat until 6 cookies are sandwiched together with frosting and licorice.

**8** Place cookie stack on its side on serving platter. Repeat with remaining cookies, frosting and licorice.

**9** Attach snack cake to 1 end of worm using frosting.

**10** Decorate with cookies and assorted candies to resemble face.

*Makes 1 worm  
(3 dozen cookies)*

### Tip

*To make this party worm into a cute birthday worm, insert birthday candles into the frosting used to hold the cookies together. It's sure to be the hit of the party.*









## Cookie Pizza

### What you need:

- 1 package (20 ounces)  
refrigerated sugar or  
peanut butter cookie  
dough
- All-purpose flour  
(optional)
- 6 ounces (1 cup)  
semisweet chocolate  
chips
- 1 tablespoon plus  
2 teaspoons  
shortening, divided
- $\frac{1}{4}$  cup white chocolate  
chips

### TOPPINGS

Gummy fruit,  
chocolate-covered  
peanuts, assorted  
roasted nuts, raisins,  
jelly beans and other  
assorted candies

- 1** Preheat oven to 350°F.  
Generously grease 12-inch  
pizza pan.
- 2** Remove dough from  
wrapper according to  
package directions.
- 3** Sprinkle dough with flour to  
minimize sticking, if  
necessary. Press dough into  
bottom of prepared pan, leaving  
about  $\frac{3}{4}$ -inch space between  
edge of dough and pan.

**4** Bake 14 to 23 minutes or  
until golden brown and set  
in center. Cool completely in pan  
on wire rack, running spatula  
between cookie crust and pan  
after 10 to 15 minutes to loosen.

**5** Melt semisweet chocolate  
chips and 1 tablespoon  
shortening in microwavable  
bowl at HIGH (100%) 1 minute;  
stir. Repeat process at 10 to  
20 second intervals until  
smooth.

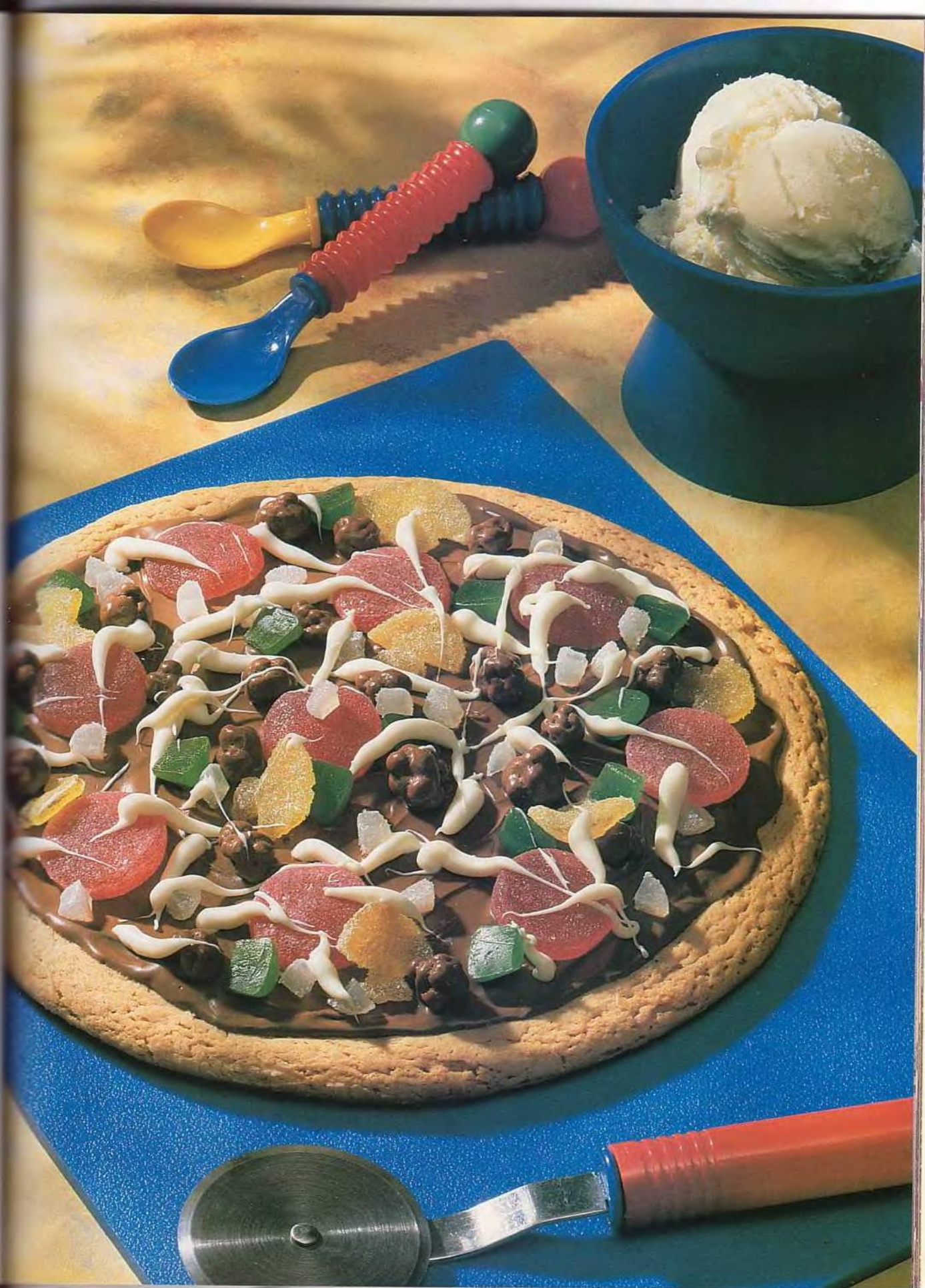
**6** Melt white chocolate chips  
and remaining 2 teaspoons  
shortening in another  
microwavable bowl at MEDIUM-  
HIGH (70%) 1 minute; stir.  
Repeat process at 10 to  
20 second intervals until  
smooth.

**7** Spread melted semisweet  
chocolate mixture over  
crust to within 1 inch of edge.  
Decorate with desired toppings.

**8** Drizzle melted white  
chocolate over toppings to  
resemble melted mozzarella  
cheese. Cut and serve.

*Makes 10 to 12 pizza slices*









## Name Jewelry

### What you need:

1 recipe Christmas Ornament Cookie Dough (page 91)

### SUPPLIES

Plastic drinking straw  
Thin ribbon or yarn

### DECORATIONS

White Icing (recipe follows)  
Colored sugars  
Assorted food colors (optional)  
Small candies (optional)

- 1** Prepare Christmas Ornament Cookie Dough. Divide dough in half; wrap in plastic wrap. Refrigerate 30 minutes or until firm.
- 2** Preheat oven to 350°F. Grease cookie sheets.
- 3** Roll  $\frac{1}{2}$  of dough on floured surface to  $\frac{1}{4}$ -inch thickness. Cut out cookies using  $3\frac{3}{4}$ -inch cookie cutters of various shapes, such as rectangles, circles and hearts.
- 4** Place cookies on prepared cookie sheets. With plastic straw, make holes in tops of cookies, about  $\frac{1}{2}$  inch from top edges.

**5** Bake 10 to 12 minutes or until edges begin to brown. Remove cookies to wire racks; cool completely. If necessary, push straw through warm cookies to remake holes.

**6** Cut ribbon into 18 (32-inch) pieces. Thread ribbon through holes.

**7** Prepare White Icing; spread over cookies. Let stand 40 minutes or until set. Spoon colored or additional icing into small resealable plastic food storage bag. Cut tiny tip from corner of bag. Pipe individual names directly onto cookies as shown in photo. Let stand until set. Decorate with colored sugars and small candies, if desired.

*Makes about 18 cookie necklaces*

### White Icing

2 cups powdered sugar  
2 tablespoons milk or lemon juice

Combine powdered sugar and milk in small bowl until smooth. (Icing will be very thick. Stir in 1 teaspoon additional milk, if desired.) Icing may be divided into small bowls and tinted with food coloring, if desired.









## Sunshine Butter Cookies

### What you need:

- $\frac{3}{4}$  cup butter, softened
- $\frac{3}{4}$  cup sugar
- 1 egg
- $2\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- Grated peel of  $\frac{1}{2}$  lemon
- 1 teaspoon frozen lemonade concentrate, thawed
- 1 recipe Lemonade Royal Icing (page 92)
- 1 egg, beaten
- Thin pretzel sticks
- Yellow paste food color

### DECORATIONS

- Gummy fruit and black licorice strings

**1** Beat butter and sugar in large bowl at high speed of electric mixer until fluffy. Add egg; beat well.

**2** Combine flour, salt and lemon peel in medium bowl. Add to butter mixture. Stir in lemonade concentrate. Refrigerate 2 hours.

**3** Prepare Lemonade Royal Icing. Cover; let stand at room temperature. Preheat oven to 350°F. Grease cookie sheets.

**4** Roll dough on floured surface to  $\frac{1}{8}$ -inch thickness. Cut out cookies using 3-inch round cookie cutter. Place cookies on prepared cookie sheets. Brush cookies with beaten egg. Arrange pretzel sticks around edge of cookies to resemble sunshine rays; press gently. Bake 10 minutes or until lightly browned. Remove to wire racks; cool completely.

**5** Add food color to Lemonade Royal Icing. Spoon about  $\frac{1}{2}$  cup icing into resealable plastic food storage bag; seal. Cut tiny tip from corner of bag. Pipe thin circle around underside of each cookie to create outline.

**6** Add water, 1 tablespoon at a time, to remaining icing in bowl, until thick but pourable consistency. Spoon icing in cookie centers staying within outline.

**7** Decorate cookies with fruit snacks and licorice as shown in photo. Let stand 1 hour or until dry.

*Makes about 3 dozen cookies*









## Chocolate Pinwheels

### What you need:

1 recipe Chocolate Cookie Dough (page 90)

### SUPPLIES

24 wooden popsicle sticks

### DECORATIONS

24 (1/4-inch) round hard candies or other candies

Assorted colored sugars

**1** Prepare Chocolate Cookie Dough. Cover; refrigerate 1 hour or until firm.

**2** Preheat oven to 325°F. Grease cookie sheets. Place popsicle sticks 4 inches apart on prepared cookie sheets.

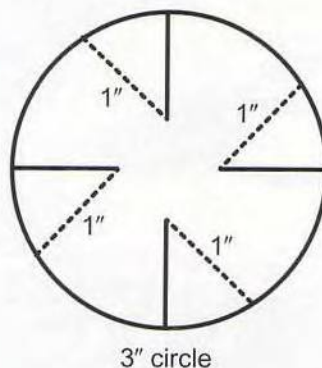
**3** Roll dough on floured surface to 1/4-inch thickness. Cut out cookies using 3-inch round cookie cutter.

**4** Place 1 dough round on end of each wooden stick, pressing down. Cut 4 (1-inch) slits around the edge of each dough round according to diagram.

**5** Lift 1 side of each slit, bringing the corner to the center of the cookie and pressing gently. Repeat with remaining dough. Place round candy in center of each pinwheel cookie.

**6** Bake 10 minutes or until set. Remove to wire racks; cool completely. Decorate with colored sugars.

*Makes 2 dozen cookies*











## Letters of the Alphabet

### What you need:

1 recipe Gingerbread Cookie Dough (page 89)

### DECORATIONS

Colored frostings and glazes, colored sugars, sprinkles and assorted small candies

**1** Prepare Gingerbread Cookie Dough. Cover; refrigerate about 8 hours or until firm.

**2** Preheat oven to 350°F. Grease cookie sheets.

**3** Divide dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections.

**4** Roll reserved dough on floured surface to  $\frac{1}{8}$ -inch thickness. Sprinkle with flour to minimize sticking, if necessary.

**5** Transfer dough to 1 corner of prepared cookie sheet.

**6** Cut out alphabet letter shapes using  $2\frac{1}{2}$ -inch cookie cutters. Repeat steps with remaining dough.

**7** Bake 6 to 8 minutes or until edges begin to brown. Remove cookies to wire racks; cool completely.

**8** Decorate cookies with frostings, glazes, colored sugars, sprinkles and assorted small candies.

*Makes about 5 dozen cookies*

### Tip

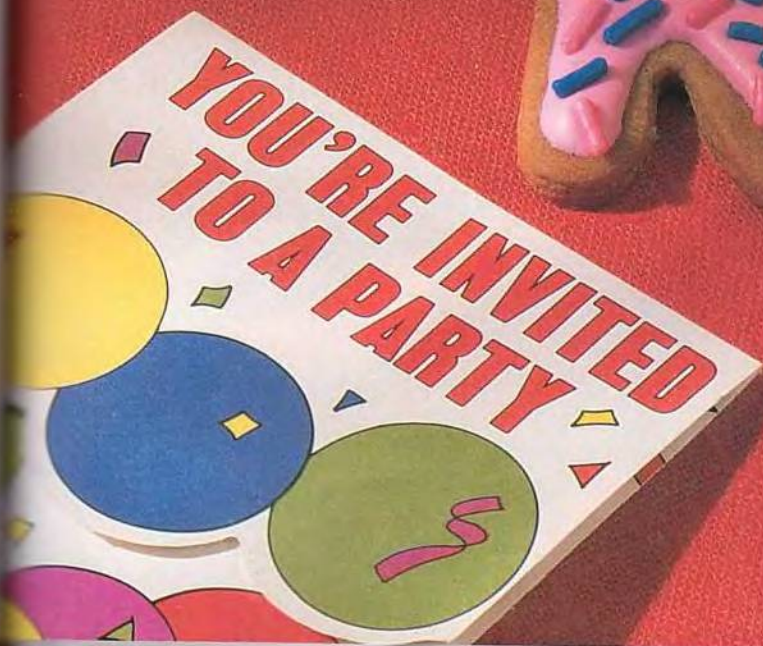
*Encourage children to arrange letters to spell names of people they know, their favorite animals or pets, colors or even places they like to go. A tasty way to learn the ABC's.*



ESTHER



YOU'RE INVITED  
TO A PARTY







## Cookie Cups

### What you need:

- 1 package (20 ounces) refrigerated sugar cookie dough
- All-purpose flour (optional)

### FILLINGS

- Prepared pudding, nondairy whipped topping, maraschino cherries, jelly beans, assorted sprinkles and small candies

- 1 Grease 12 (2 $\frac{3}{4}$ -inch) muffin cups.
- 2 Remove dough from wrapper according to package directions. Sprinkle dough with flour to minimize sticking, if necessary.
- 3 Cut dough into 12 equal pieces; roll into balls. Place 1 ball in bottom of each muffin cup. Press dough halfway up sides of muffin cup, making indentation in center of dough.
- 4 Freeze muffin cups 15 minutes. Preheat oven to 350°F.
- 5 Bake 15 to 17 minutes or until golden brown. Cookies will be puffy. Remove from oven; gently press indentation with teaspoon.

- 6 Return to oven 1 to 2 minutes. Cool cookies in muffin cups 5 minutes. Remove to wire racks; cool completely.

- 7 Fill each cookie cup with desired fillings. Decorate as desired.

*Makes 12 cookie cups*

### Giant Cookie Cups

**Variation:** Grease 10 (3 $\frac{3}{4}$ -inch) muffin cups. Cut dough into 10 pieces; roll into balls. Complete recipe according to regular Cookie Cup directions. Makes 10 giant cookie cups.

### Tip

*Add some pizzazz to your cookie cups by filling with a mixture of prepared fruit-flavored gelatin combined with prepared pudding or nondairy whipped topping. For convenience, snack-size gelatins and puddings can be found at the supermarket, so there is no need to make them from scratch.*







# Holiday TREATS



## Festive Easter Cookies

### What you need:

- 1 cup butter or margarine, softened
- 2 cups powdered sugar
- 1 egg
- 2 teaspoons grated lemon peel
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 1 recipe Royal Icing (page 92)

### DECORATIONS

Assorted food colors, icings and candies

**1** Beat butter and sugar in large bowl at high speed of electric mixer until fluffy. Add egg, lemon peel and

vanilla; mix well. Combine flour and salt in medium bowl. Add to butter mixture; mix well.

**2** Divide dough into 2 sections. Cover with plastic wrap. Refrigerate 3 hours or overnight.

**3** Preheat oven to 375°F. Roll dough on floured surface to  $\frac{1}{8}$ -inch thickness. Cut out cookies using Easter cookie cutters, such as eggs, bunnies and tulips. Place on ungreased cookie sheets.

**4** Bake 8 to 12 minutes or just until edges are very lightly browned. Remove to wire racks; cool completely. Prepare Royal Icing. Decorate as desired. Let stand until icing is set.

*Makes 4 dozen cookies*

**Festive Easter Cookies**









## Chocolate and Peanut Butter Hearts

### What you need:

- 1 recipe Chocolate Cookie Dough (page 90)
- $\frac{1}{2}$  cup creamy peanut butter
- $\frac{1}{2}$  cup shortening
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 3 tablespoons milk
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt

**1** Prepare Chocolate Cookie Dough. Divide dough in half; wrap in plastic wrap. Refrigerate about 2 hours or until firm.

**2** Beat peanut butter, shortening and sugar at medium speed of electric mixer until fluffy. Add egg and vanilla; mix until well blended. Add milk; mix well.

**3** Combine flour, baking powder and salt in medium bowl. Add flour mixture to peanut butter mixture; mix at low speed until well blended. Divide dough in half; wrap in plastic wrap. Refrigerate 1 to 2 hours or until firm.

**4** Preheat oven to 350°F. Grease cookie sheets. Roll  $\frac{1}{2}$  of peanut butter dough on floured waxed paper to  $\frac{1}{8}$ -inch thickness. Cut out cookies using 3-inch heart-shaped cookie cutter. Place on prepared cookie sheets.

**5** Use smaller heart-shaped cookie cutter to remove small section from center of heart; set smaller cutouts aside.

**6** Repeat with chocolate dough. Place small hearts into opposite dough according to photo; press lightly.

**7** Bake 12 to 14 minutes or until edges are lightly browned. Remove to wire racks; cool completely.

*Makes 4 dozen cookies*









## Angels

### What you need:

- 1 recipe Butter Cookie Dough (page 90)
- 1 egg, lightly beaten

### DECORATIONS

Small pretzels, white frosting, toasted coconut, glitter dust and assorted small decors

**6** Attach pretzels to back of each cookie for wings using frosting as "glue". Let dry 30 minutes. Pipe frosting around hairline of each angel; sprinkle with coconut and glitter dust.

**7** Pipe frosting on body of cookie to resemble arms and gown. Decorate faces as desired. Let stand 1 hour or until dry.

*Makes 1 dozen cookies*

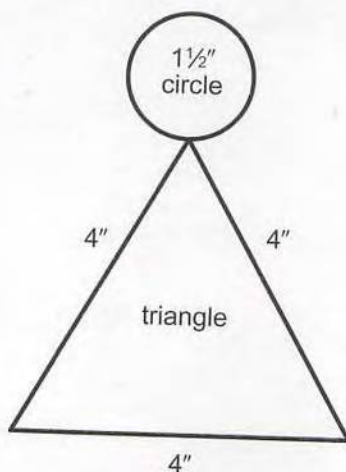
**1** Prepare Butter Cookie Dough. Refrigerate about 6 hours or until firm.

**2** Preheat oven to 350°F. Grease cookie sheets. Roll dough on floured surface to ¼-inch thickness.

**3** Cut out 12 (4-inch) triangles according to diagram. Reroll scraps to ¼-inch thickness. Cut out 12 (1½-inch) circles according to diagram.

**4** Place triangles on prepared cookie sheets. Brush tops with beaten egg. Attach circle, pressing gently.

**5** Bake 8 to 10 minutes or just until edges begin to brown. Remove to wire racks; cool completely.











## Christmas Tree Platter

### What you need:

- 1 recipe Christmas Ornament Cookie Dough (page 91)
- 2 cups sifted powdered sugar
- 2 tablespoons milk or lemon juice

### DECORATIONS

Assorted food colors, colored sugars and assorted small decors

**1** Preheat oven to 350°F. Prepare Christmas Ornament Cookie Dough. Divide dough in half. Reserve 1 half; refrigerate remaining dough. Roll reserved half of dough to 1/8-inch thickness.

**2** Cut out tree shapes with cookie cutters. Place on ungreased cookie sheets.

**3** Bake 10 to 12 minutes or until edges are lightly browned. Remove to wire racks; cool completely.

**4** Repeat with remaining half of dough. Reroll scraps; cut into small circles for ornaments, squares and rectangles for gift boxes and tree trunks.

**5** Bake 8 to 12 minutes, depending on size of cookies.

**6** Mix sugar and milk for icing. Tint most of icing green and a smaller amount red or other colors for ornaments and boxes. Spread green icing on trees. Sprinkle ornaments and boxes with colored sugars or decorate as desired.

**7** Arrange cookies on flat platter to resemble tree as shown in photo.

*Makes about 1 dozen cookies*

### Tip

*Use this beautiful Christmas Tree Platter cookie as your centerpiece for this holiday's family dinner. It's sure to receive lots of "oohs" and "ahs"!*









## Snowmen

### What you need:

- 1 package (20 ounces) refrigerated chocolate chip cookie dough
- 1½ cups sifted powdered sugar
- 2 tablespoons milk

### DECORATIONS

Candy corn, gum drops, chocolate chips, licorice and other assorted small candies

- 1 Preheat oven to 375°F.
- 2 Cut dough into 12 equal sections. Divide each section into 3 balls: large, medium and small for each snowman.
- 3 For each snowman, place 3 balls in a row, ¼ inch apart, on ungreased cookie sheet. Repeat with remaining dough.
- 4 Bake 10 to 12 minutes or until edges are very lightly browned.

5 Cool 4 minutes on cookie sheets. Remove to wire racks; cool completely.

6 Mix powdered sugar and milk in medium bowl until smooth. Pour over cookies. Let cookies stand 20 minutes or until set.

7 Decorate to create faces, hats and arms with assorted candies.

*Makes 1 dozen cookies*

### Tip

Create your own holiday village by baking several batches of Snowmen, Angels (page 80) and 1 Gingerbread Log Cabin (page 86).









### Gingerbread Log Cabin

#### What you need:

- 7 cups all-purpose flour
- 1 tablespoon plus 1½ teaspoons ground ginger
- 2¾ teaspoons baking soda
- 2¼ teaspoons ground allspice
- 1¼ teaspoons salt
- 2⅔ cups packed brown sugar
- 1⅓ cups butter or margarine, softened
- 1 cup dark corn syrup
- 3 eggs

#### SUPPLIES

- Cardboard
- Aluminum foil

#### DECORATIONS

- Royal Icing (page 92)
- Assorted food colors
- Assorted gum drops and hard candies

**1** Draw patterns for house on cardboard, using diagrams on page 88; cut out patterns. Preheat oven to 375°F. Grease and flour large cookie sheet. Combine flour, ginger, baking soda, allspice and salt in medium bowl.

**2** Beat brown sugar and butter in large bowl at medium speed of electric mixer

until fluffy. Beat in corn syrup and eggs. Gradually add 6 cups flour mixture to brown sugar mixture. Beat until well blended. Stir in remaining flour mixture with wooden spoon. Divide dough into 4 equal sections. Reserve 1 section; refrigerate remaining 3 sections.

**3** To make sides of cabin, roll reserved dough directly onto prepared cookie sheet to ¼-inch thickness. Lay sheet of waxed paper over dough. Place patterns over waxed paper 2 inches apart. Cut dough around pattern with sharp knife; remove patterns and waxed paper. Reserve scraps to reroll with next section of dough.

**4** To make logs, roll dough into 12 (1-inch) balls. Roll each ball into 6-inch rope. Lay 6 logs parallel to one another on 1 prepared house side, leaving ¼-inch border at top and bottom of house side. Repeat steps with remaining 6 balls and second side. Freeze 15 minutes.

**5** Bake 15 to 18 minutes or until no indentation remains when cookies are touched in center. While cookies are still hot, place cardboard pattern lightly over cookies; trim edges with sharp knife to straighten. Return to oven 2 minutes. Let stand on cookie sheets 5

*continued*





ESTHER





### *Gingerbread Log Cabin, continued*

minutes. Remove using spatula to wire racks; cool completely. Leave cookie pieces out uncovered overnight.

**6** To make front and back walls, repeat step 3. To make logs for front and back, roll dough into 18 (1¼-inch) balls. Roll each ball into 7-inch log. Place 9 logs for front wall over cardboard pattern as a guide; cut out openings for windows. Lay logs parallel on front wall, leaving ¼-inch border at top and bottom of wall. Repeat steps with remaining 9 balls and back wall. Freeze 15 minutes. Bake and reserve as directed in step 5.

**7** To make roof, repeat step 3. To make logs for roof, roll dough into 16 (1¼-inch) balls. Roll each ball into 7½-inch log. Lay logs parallel to one another on roof, leaving ¼-inch border at top and bottom of roof. Freeze 15 minutes. Bake and reserve as directed in step 5.

**8** To make chimney, roll cookie scraps into ball. Roll

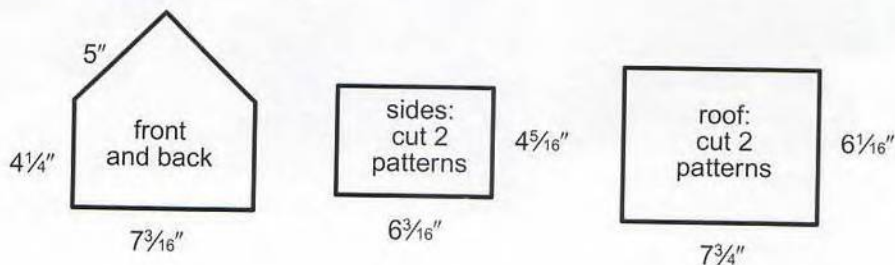
and cut out rectangle about 3×1¾-inches. Bake 10 to 12 minutes.

**9** Cover 15-inch square piece of heavy cardboard with foil to use as base for cabin. Prepare Royal Icing. Place icing in small resealable plastic food storage bag. Cut off small corner of bag. Pipe icing on edges of all pieces including bottom; "glue" house together at seams and on base.

**10** Position mug against outside of each wall and another at inside corner where 2 walls meet. Let dry at least 6 hours. When icing is set, remove mugs from inside walls. Pipe icing onto roof edges and attach to house. Place mug under each side of roof. Let dry at least 6 hours. Decorate with additional icing and candies as desired. Place chimney near top of one side of roof; attach with icing.

**11** Pipe icing on cabin to resemble snow. Decorate as desired.

*Makes 1 gingerbread log cabin*





# Basic RECIPES



*Yield and baking times have not been included for these cookies. For best results, prepare and bake as directed in individual recipes.*

## Gingerbread Cookie Dough

### What you need:

- ½ cup shortening
- ⅓ cup packed light brown sugar
- ¼ cup dark molasses
- 1 egg white
- ½ teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground ginger
- ¼ teaspoon baking powder

**1** Beat shortening, brown sugar, molasses, egg white and vanilla in large bowl at high speed of electric mixer until smooth.

**2** Combine flour, cinnamon, baking soda, salt, ginger and baking powder in small bowl. Add to shortening mixture; mix well. Cover; refrigerate about 8 hours or until firm.





## Butter Cookie Dough

### What you need:

- $\frac{3}{4}$  cup butter or margarine, softened
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup packed light brown sugar
- 1 egg yolk
- $1\frac{3}{4}$  cups all-purpose flour
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{8}$  teaspoon salt

**1** Combine butter, granulated sugar, brown sugar and egg yolk in medium bowl. Add flour, baking powder and salt; mix well.

**2** Cover; refrigerate about 4 hours or until firm.

## Chocolate Cookie Dough

### What you need:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 ounces semisweet chocolate, melted
- $2\frac{1}{4}$  cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt

**1** Beat butter and sugar in large bowl at high speed of electric mixer until fluffy. Beat in egg and vanilla. Add melted chocolate; mix well.

**2** Add flour, baking powder and salt; mix well. Cover; refrigerate about 2 hours or until firm.





## Christmas Ornament Cookie Dough

### What you need:

2¼ cups all-purpose flour  
¼ teaspoon salt  
1 cup sugar  
¾ cup butter or margarine, softened  
1 egg  
1 teaspoon vanilla  
1 teaspoon almond extract

- 1 Combine flour and salt in medium bowl.
- 2 Beat sugar and butter in large bowl at medium speed of electric mixer until fluffy. Beat in egg, vanilla and almond extract. Gradually add flour mixture. Beat at low speed until well blended.
- 3 Form dough into 2 discs; wrap in plastic wrap and refrigerate 30 minutes or until firm.

## Gingerbread House Dough

### What you need:

5¼ cups all-purpose flour  
1 tablespoon ground ginger  
2 teaspoons baking soda  
1½ teaspoons ground allspice  
1 teaspoon salt  
2 cups packed dark brown sugar  
1 cup butter or margarine, softened  
¾ cup dark corn syrup  
2 eggs

- 1 Combine flour, ginger, baking soda, allspice and salt in medium bowl.
- 2 Beat brown sugar and butter in large bowl at medium speed of electric mixer until fluffy. Beat in corn syrup and eggs. Gradually add flour mixture. Beat at low speed until well blended. Cover; refrigerate about 2 hours or until firm.





## Royal Icing

### What you need:

- 1 egg white, at room temperature
- 2 to 2½ cups sifted powdered sugar
- ½ teaspoon almond extract

**1** Beat egg white in small bowl at high speed of electric mixer until foamy.

**2** Gradually add 2 cups powdered sugar and almond extract. Beat at low speed until moistened. Increase mixer speed to high and beat until icing is stiff.

## Lemonade Royal Icing

### What you need:

- 3¾ cups sifted powdered sugar
- 3 tablespoons meringue powder
- 6 tablespoons frozen lemonade concentrate, thawed

Beat all ingredients in large bowl at high speed of electric mixer until smooth.

## Cookie Glaze

### What you need:

- 4 cups powdered sugar
- 4 to 6 tablespoons milk

Combine powdered sugar and enough milk, 1 tablespoon at a time, to make a medium-thick pourable glaze.



# Index

Angels, 80  
 Apple Pie Wedges, 26  
 Butter Cookie Dough, 90  
 Butter Pretzel Cookies, 16  
 Chocolate and Peanut Butter Hearts, 78  
 Chocolate Cookie Dough, 90  
 Chocolate Malted Cookies, 12  
 Chocolate Pinwheels, 70  
 Chocolate Pretzel Cookies, 16  
 Chocolate Teddy Bears, 38  
 Christmas Ornament Cookie Dough, 91  
 Christmas Tree Platter, 82  
 Cookie Bowl and Cookie Fruit, 58  
 Cookie Canvases, 32  
 Cookie Clocks, 34  
 Cookie Cups, 74  
 Cookie Glaze, 92  
 Cookie Pizza, 64  
 Cookie Pops, 60  
 Critters-in-Holes, 42  
 Diamond Backs, 30  
 Domino Cookies, 46  
 "Everything but the Kitchen Sink" Bar Cookies, 8  
 Festive Easter Cookies, 76  
 Fruity Cookie Rings and Twists, 20  
 Giant Cookie Cups, 74  
 Gingerbread Cookie Dough, 89  
 Gingerbread Farm Animals in Corral, 52

Gingerbread House Dough, 91  
 Gingerbread Log Cabin, 86  
 Handprints, 36  
**Homemade Doughs**  
 Angels, 80  
 Apple Pie Wedges, 26  
 Butter Pretzel Cookies, 16  
 Chocolate and Peanut Butter Hearts, 78  
 Chocolate Malted Cookies, 12  
 Chocolate Pinwheels, 70  
 Chocolate Pretzel Cookies, 16  
 Chocolate Teddy Bears, 38  
 Christmas Tree Platter, 82  
 Cookie Bowl and Cookie Fruit, 58  
 Diamond Backs, 30  
 Festive Easter Cookies, 76  
 Gingerbread Farm Animals in Corral, 52  
 Gingerbread Log Cabin, 86  
 Honey Bees, 48  
 Hot Dog Cookies, 50  
 Kids' Cookie Dough, 28  
 Letters of the Alphabet, 72  
 Name Jewelry, 66  
 Peanuts, 14  
 Pecan Toffee Filled Ravioli Cookies, 22  
 Puzzle Cookie, 40  
 Rainbows, 44  
 Sunshine Butter Cookies, 68  
 Honey Bees, 48  
 Hot Dog Cookies, 50  
 Kaleidoscope Cookies, 56  
 Kids' Cookie Dough, 28  
 Lemonade Royal Icing, 92  
 Letters of the Alphabet, 72

Name Jewelry, 66  
 Peanut Butter and Chocolate Spirals, 24  
 Peanut Buttery Frosting, 14  
 Peanuts, 14  
 Pecan Toffee Filled Ravioli Cookies, 22  
 Puzzle Cookie, 40  
 Rainbows, 44  
**Refrigerator Doughs**  
 Cookie Canvases, 32  
 Cookie Clocks, 34  
 Cookie Cups, 74  
 Cookie Pizza, 64  
 Cookie Pops, 60  
 Critters-in-Holes, 42  
 Domino Cookies, 46  
 "Everything but the Kitchen Sink" Bar Cookies, 8  
 Fruity Cookie Rings and Twists, 20  
 Giant Cookie Cups, 74  
 Handprints, 36  
 Kaleidoscope Cookies, 56  
 Peanut Butter and Chocolate Spirals, 24  
 Sandwich Cookies, 10  
 Shapers, 54  
 Snowmen, 84  
 Surprise Cookies, 18  
 The Thousand Legged Worm, 62  
 Royal Icing, 92  
 Sandwich Cookies, 10  
 Shapers, 54  
 Snowmen, 84  
 Sunshine Butter Cookies, 68  
 Surprise Cookies, 18  
 The Thousand Legged Worm, 62  
 White Icing, 66





**B**ring smiles

to little faces by baking a  
batch of radical Hot Dog  
Cookies. Or how about  
Sunshine Butter Cookies—  
they're sure to brighten a cloudy



day. *Cookie Dough Fun* brings you these and many more

creative ideas using convenient  
refrigerator doughs.

Everyone's crazy for

*Cookie Dough Fun!*



Publications International, Ltd.